

Juicy sour

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (45.5%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (19.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 1.5 kg (19.5%) | 80 % | 2 |
| Grain | Wheat, Torrified | 0.2 kg (2.6%) | 79 % | 4 |
| Sugar | Milk Sugar (Lactose) | 1 kg (13%) | 76.1 % | 0 |