

# Juicy Sour

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **2.8**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **60.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **42.1 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (43.5%)	80 %	4
Grain	Pszeniczny	2.5 kg (27.2%)	85 %	4
Grain	Płatki owsiane	1.5 kg (16.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	1.2 kg (13%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
probiotyky Sanprobi	Ale	Liquid	1000 ml	---
us-05	Ale	Slant	160 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	5000 g	Secondary	7 day(s)