

# Juicy Sour

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.9**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **75 min**
- Evaporation rate **25 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (58.8%)	80 %	4
Grain	Płatki owsiane	0.4 kg (11.8%)	60 %	3
Grain	Wheat, Flaked	0.6 kg (17.6%)	77 %	4
Sugar	Milk Sugar (Lactose)	0.4 kg (11.8%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	120 ml	Lallemand
Lactobacillus plantarum	Ale	Culture	2 g	Bakterie kwasu mlekowego

Ok. 50h w 28-33st.C

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Sól himalajska	6 g	Boil	10 min
Water Agent	Kwas fosforowy	20 g	Mash	100 min

2ml do zacierania  
3ml do wody do wystadzania  
15ml przed pierwszym gotowaniem

Flavor	Owoce	2100 g	Secondary	14 day(s)
1l soku jagodowego NFC 600g jagód mrożonych 500g borówki amerykańskiej				