

Juicy Sour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (22.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (11.1%) | 75 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|------|
| Flavor | Jakieś owoce :-> | 0 g | Secondary | --- |