

Triple Fruited Triple Juicy Sour

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **12**
- SRM **5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pszeniczny | 1 kg (14.3%) | 70 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 15 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 20 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|-----------|-----------|
| Other | Marakuja | 500 g | Secondary | 14 day(s) |
| Other | Jagody | 3000 g | Secondary | 14 day(s) |