

# 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 |
|---------------------|------|--------|---------|------------|
| probiotyki 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) |