

Juicy Sour ver 2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **---**
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.95 kg (36.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (28%)	80 %	6
Grain	Barley, Flaked	0.4 kg (7.5%)	70 %	4
Grain	Płatki owsiane	1 kg (18.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0 kg	76.1 %	0
Grain	Płatki pszeniczne	0.5 kg (9.3%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	120 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	1000 g	Secondary	14 day(s)
Flavor	Brzoskwinie	3000 g	Secondary	14 day(s)
Water Agent	Sól niejodowana	10 g	Boil	5 min