

#9 Juicy Sour

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (59.3%)	81 %	4
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Płatki owsiane	1.2 kg (22.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	8 g	60 min	10.1 %
Boil	Nelson Sauvin	12 g	15 min	10.1 %
Boil	Nelson Sauvin	16 g	5 min	10.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Coastal Haze	Ale	Liquid	1400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	500 g	Boil	5 min

Notes

- Na cichą poszło 1,5kg pulpy z mango Alphonso, 1l pulpy z ananasa, 900ml przecieru z marakui.
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