Jouicy sour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **7**
- SRM **3.6**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **80 C**, Time **20 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **20 min** at **80C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(58.1%)*	81 %	4
Grain	Pszeniczny	0.7 kg *(16.3%)*	85 %	4
Grain	Płatki orkiszowe	0.2 kg *(4.7%)*	80 %	4
Grain	Płatki pszeniczne	0.2 kg *(4.7%)*	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg *(11.6%)*	76.1 %	0
Grain	Płatki owsiane	0.2 kg *(4.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra	6 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min
Other	Jakieś owoce	1400 g	Secondary	7 day(s)
Other	Lacto bacillus plantarum	6 g	Primary	2 day(s)

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