Juicy Sour WLP067

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **---**
- SRM **3.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.8 kg *(52.8%)*	82 %	4
Grain	Viking Wheat Malt	0.8 kg *(15.1%)*	83 %	5
Grain	Płatki owsiane	0.4 kg *(7.5%)*	85 %	3
Grain	Płatki jęczmienne	0.3 kg *(5.7%)*	75 %	2
Sugar	Milk Sugar (Lactose)	1 kg *(18.9%)*	76.1 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze Ale	Ale	Liquid	40 ml	White Labs
Drożdże namnożone w starterze 1,1 l - 9 Blg.				

Extras

Type	Name	Amount	Use for	Time
Spice	Sól	9 g	Boil	10 min
Flavor	Milk Sugar (Lactose)	1000 g	Boil	10 min

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

Other	Lallemand WildBrew Sour Pitch (Lactobacillus plantarum)	3 g	Primary	2 day(s)
Flavor	Przecier z mango Alphonso	1500 g	Secondary	10 day(s)
Flavor	Przecier z marakui	1000 g	Secondary	10 day(s)