

Juicy Sour

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **---**
- SRM **2.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (9.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.5 kg (11.6%)	76.1 %	0
Grain	Jęczmień niesłodowany	0.4 kg (9.3%)	75 %	2

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	1200 g	Primary	7 day(s)
Flavor	Marakuja	300 g	Primary	7 day(s)