Juicy Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **---**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(60.3%)*	81 %	4
Grain	Słód owsiany Fawcett	1 kg *(17.2%)*	61 %	5
Grain	Pszeniczny	0.5 kg *(8.6%)*	85 %	4
Grain	Płatki owsiane	0.8 kg *(13.8%)*	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	1000 ml	White Labs
WildBrew Sour Pitch	Champagne	Culture	2 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	120 g	Boil	10 min