

# JUICY DAZE - JUICY SOUR

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **60 C**, Time **30 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **65.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.2%)	81 %	4
Grain	Pszeniczny	1.5 kg (30.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4044 Hazy Daze II	Ale	Slant	1000 ml	The Yeast Bay
Lactobacillus Plantarum	Ale	Culture	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	1000 g	Boil	15 min
Spice	Sól morską	20 g	Boil	15 min