

Juicy Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (69.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Płatki owsiane	0.8 kg (12.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Rice, Flaked	0.2 kg (3.1%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	30 g	40 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	150 ml	---
FM53 Voss kveik	Ale	Dry	3 g	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	500 g	Secondary	14 day(s)
Other	Wiśnie	2000 g	Secondary	14 day(s)

Notes

- Dodatki:
 - Sól - gotowanie - 15g
 - 1. 15l na konkursy i do żłopania - 2 części: marakuja 300 na całość 15l oraz
 - 1a. Jeżyny + jagody 1 kg
 - 1b. coś wymyślisz
 - 2. 12l urodzinowe Natalii: na kveikach + marakuja pulpa 200g + wiśnie 1kg
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