

Juicy Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **8**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (33.8%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1.8 kg (24.3%) | 82 % | 5 |
| Grain | Płatki owsiane | 1 kg (13.5%) | 85 % | 3 |
| Sugar | laktoza | 0.5 kg (6.8%) | 100 % | --- |
| Grain | Słód owsiany Fawcett | 0.4 kg (5.4%) | 61 % | 5 |
| Grain | Weyermann - Acidulated Malt | 1.2 kg (16.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 20 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp067 | Ale | Slant | 80 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----|-----|------|-------|
| Spice | sól | 4 g | Boil | 3 min |
|-------|-----|-----|------|-------|