

# Juicy sour

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (81.1%)	80 %	4
Grain	Płatki owsiane	0.4 kg (10.8%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (8.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ekuanot	10 g	20 min	14 %
Whirlpool	Centennial	30 g	20 min	10.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	350 g	Boil	15 min
Flavor	pulpa mango	300 g	Secondary	10 day(s)