

Juicy Sour Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.63 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **7 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	2.1 kg (62.5%)	80 %	7
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (14.9%)	82 %	5
Grain	Platki owsiane	0.38 kg (11.3%)	85 %	3
Grain	Castlemalting Abbey	0.05 kg (1.5%)	80 %	45
Sugar	Milk Sugar (Lactose)	0.33 kg (9.8%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Azacca	25 g	15 min	13.1 %
Whirlpool	Centennial	20 g	15 min	9.4 %
Dry Hop	Azacca	25 g	3 day(s)	13.1 %
Dry Hop	Centennial	25 g	3 day(s)	9.4 %
Dry Hop	Strata	13 g	2 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Tormodgarden	Ale	Slant	4 ml	Kveik
Lactobacillus Plantarum	Ale	Dry	1.5 g	Serowar

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	900 g	Secondary	7 day(s)
Herb	Wiśnia	450 g	Secondary	7 day(s)