

Joucy sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **64.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **73.2 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **73.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 10 kg (62.5%) | 82 % | 4 |
| Grain | Pszeniczny | 4.5 kg (28.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (9.4%) | 85 % | 3 |
| Sugar | laktoza 1/3 (12 blg) | 0 kg | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Whirlpool | iunga 2/3 | 150 g | 60 min | 9.6 % |
| Whirlpool | Centennial 2/3 | 150 g | 60 min | 9.6 % |