

# Jouicy sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **9**
- SRM **3.5**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (51%)	81 %	4
Grain	Pszeniczny	1 kg (20.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10.2%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4.1%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (14.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) PH	15 g	60 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1000 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	6 g	Boil	10 min
Spice	zest cytrusowy	10 g	Boil	10 min

Other	pulpy owocowe	1400 g	Secondary	7 day(s)
Other	Lacto bacillus plantarum	6 g	Primary	2 day(s)