

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) |