

# Juicy Sour 1

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **15**
- SRM **3.9**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount           | Yield  | EBC |
|-------|------------------------------|------------------|--------|-----|
| Grain | Castle Malting - Pilsen Malt | 4.2 kg (61%)     | 80.5 % | 2   |
| Grain | Wheat, Flaked                | 0.7 kg (10.2%)   | 77 %   | 4   |
| Grain | Castle Matling - Wheat Blanc | 0.4 kg (5.8%)    | 85 %   | 5   |
| Grain | Oats, Flaked                 | 0.4 kg (5.8%)    | 80 %   | 2   |
| Grain | Simpsons - Golden Naked Oats | 0.3 kg (4.4%)    | 73 %   | 20  |
| Sugar | Cukier w owocach             | 0.3855 kg (5.6%) | 100 %  | 0   |
| Sugar | Milk Sugar (Lactose)         | 0.5 kg (7.3%)    | 76.1 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 20 g   | 15 min | 17.6 %     |

## Yeasts

| Name              | Type | Form  | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| WLP4042 Hazy Daze | Ale  | Slant | 250 ml | WLP        |

## Extras

| Type   | Name                       | Amount | Use for   | Time     |
|--------|----------------------------|--------|-----------|----------|
| Flavor | pulpa z Marakui            | 1000 g | Secondary | 7 day(s) |
| Flavor | Pulpa z Brzoskwinii        | 1000 g | Secondary | 7 day(s) |
| Flavor | Pulpa z Moreli             | 500 g  | Secondary | 7 day(s) |
| Flavor | Zest z sokiem z 3 limonek. | 30 g   | Secondary | 7 day(s) |
| Flavor | Sól                        | 9 g    | Bottling  | ---      |