

# Juicy Sour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Pale Ale	0.45 kg (9%)	80 %	7
Grain	Pszeniczny	0.85 kg (17%)	85 %	4
Grain	Płatki owsiane	0.7 kg (14%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Liquid	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Bakterie: Helveticus / Delbruecki z serowara (PG)	10 g	Boil	1440 min

zakwaszanie w kolte 24h				
Flavor	owoce	2000 g	Secondary	7 day(s)