

Juicy Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (69.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (12.3%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.2 kg (3.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | iunga | 30 g | 40 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Wyeast - London Ale III | Ale | Slant | 150 ml | --- |
| FM53 Voss kveik | Ale | Dry | 3 g | FM |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|-----------|
| Flavor | Marakuja | 500 g | Secondary | 14 day(s) |
| Other | Wiśnie | 2000 g | Secondary | 14 day(s) |

Notes

- Dodatki:
 - Sól - gotowanie - 15g
 - 1. 15l na konkursy i do żłopania - 2 części: marakuja 300 na całość 15l oraz
 - 1a. Jeżyny + jagody 1 kg
 - 1b. coś wymyślisz
 - 2. 12l urodzinowe Natalii: na kveikach + marakuja pulpa 200g + wiśnie 1kg
- Mar 16, 2020, 11:24 PM