

# Juicy Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński  | 2 kg (42.6%)   | 80 %   | 4   |
| Grain | Pszeniczny           | 1.4 kg (29.8%) | 85 %   | 4   |
| Grain | Płatki owsiane       | 0.3 kg (6.4%)  | 85 %   | 3   |
| Grain | Płatki pszeniczne    | 0.4 kg (8.5%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (12.8%) | 76.1 % | 0   |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp644 | Ale  | Slant | 150 ml | ---        |

## Extras

| Type   | Name    | Amount | Use for | Time   |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 600 g  | Boil    | 10 min |
| Spice  | sól     | 15 g   | Boil    | 10 min |