

Juicy Sour

- Gravity **13.8 BLG**
- ABV ---
- IBU ---
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (57.1%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.8 kg (22.9%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.25 kg (7.1%) | 85 % | 3 |
| Sugar | laktoza | 0.25 kg (7.1%) | --- % | --- |
| Grain | Słód owsiany Fawcett | 0.2 kg (5.7%) | 61 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| coastal haze | Ale | Slant | 80 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|-------|
| Spice | sól | 4 g | Boil | 3 min |