

Juicy Sour 2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **7**
- SRM **3.3**
- Style **Gose**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - Pilsen Malt	3.5 kg (52.8%)	80.5 %	2
Grain	Castle Malting - Wheat Blanc	1.5 kg (22.6%)	85 %	5
Grain	Oats, Malted	0.8 kg (12.1%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.6 kg (9.1%)	76.1 %	0
Sugar	Sugar, Table (Sucrose)	0.2235 kg (3.4%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	15 min	10.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Slant	200 ml	wlp

Extras

Type	Name	Amount	Use for	Time
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Spice	Pulpa marakuja bonne	1000 g	Secondary	14 day(s)
Spice	Pulpa guava orient tamte	850 g	Secondary	14 day(s)
Spice	Sól	20 g	Secondary	14 day(s)