

# JUICY SOUR

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus	Ale	Liquid	3 ml	Serowarownia
FM53 Voss kveik	Ale	Slant	75 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	15 min
Fining	Whirlfloc T	1 g	Boil	15 min
Flavor	Laktoza	500 g	Boil	15 min

## Notes

- Woda z Biedry 1  
Oct 11, 2020, 2:04 PM