

# Juicy sour

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **5.1**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **41.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **41.2 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński         | 5 kg (58.8%)  | 81 %  | 4   |
| Grain | Monachijski        | 1 kg (11.8%)  | 80 %  | 16  |
| Grain | Cara-Pils/Dextrine | 1 kg (11.8%)  | 72 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.5 kg (5.9%) | 75 %  | 30  |
| Grain | Oats, Flaked       | 1 kg (11.8%)  | 60 %  | 2   |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Notes

- Fermentacja:  
-14 dni- 17 stopnii  
-4 dni - 18st  
-3 dni - 19st  
Buteleczuki i pić  
*Jun 18, 2020, 1:16 PM*