

## Juicy sour

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (67.8%)	80 %	4
Grain	Słód owsiany Fawcett	0.42 kg (11.9%)	61 %	5
Grain	Płatki owsiane	0.36 kg (10.2%)	60 %	3
Grain	Płatki pszeniczne	0.36 kg (10.2%)	60 %	3

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	360 g	Boil	15 min
Flavor	pulpa mango	300 g	Secondary	10 day(s)