

# Juicy Sour Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.63 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **7 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **7 min** at **77C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Mep@Ale                    | 2.1 kg (62.5%)  | 80 %   | 7   |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (14.9%)  | 82 %   | 5   |
| Grain | Płatki owsiane             | 0.38 kg (11.3%) | 85 %   | 3   |
| Grain | Casttlemalting Abbey       | 0.05 kg (1.5%)  | 80 %   | 45  |
| Sugar | Milk Sugar (Lactose)       | 0.33 kg (9.8%)  | 76.1 % | 0   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Azacca     | 25 g   | 15 min   | 13.1 %     |
| Whirlpool | Centennial | 20 g   | 15 min   | 9.4 %      |
| Dry Hop   | Azacca     | 25 g   | 3 day(s) | 13.1 %     |
| Dry Hop   | Centennial | 25 g   | 3 day(s) | 9.4 %      |
| Dry Hop   | Strata     | 13 g   | 2 day(s) | 13.6 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                            |     |       |       |         |
|----------------------------|-----|-------|-------|---------|
| Tormodgarden               | Ale | Slant | 4 ml  | Kveik   |
| Lactobacillus<br>Plantarum | Ale | Dry   | 1.5 g | Serowar |

### Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | Mango  | 900 g  | Secondary | 7 day(s) |
| Herb   | Wiśnia | 450 g  | Secondary | 7 day(s) |