

# Juicy Sour na wesele

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **4.2**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (53.1%)	79 %	6
Grain	Słód pszeniczny	1.3 kg (20.3%)	82 %	5
Grain	Płatki pszeniczne	1 kg (15.6%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (10.9%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	50 ml	Lallemand
dwie łyżki stołowe gęstwy				

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	100 g	Mash	60 min
Other	Bakterie l.plantarum	5 g	Primary	2 day(s)
Zakwaszamy bardzo głęboko, najlepiej 3.1 pH przez 24h.				
Spice	Sól	11 g	Boil	10 min
Dodać 0,4g/1L				
Flavor	Maliny mrożone	1200 g	Secondary	14 day(s)

Flavor	Wiśnie mrożone	900 g	Secondary	13 day(s)
Flavor	Nasiona granatu	500 g	Secondary	11 day(s)