#05 Juicy Sour KW

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

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.875 kg *(51.5%)*	82 %	4
Grain	Viking Wheat Malt	1.125 kg *(30.9%)*	83 %	5
Grain	Płatki owsiane	0.263 kg *(7.2%)*	85 %	3
Sugar	Milk Sugar (Lactose)	0.375 kg *(10.3%)*	76.1 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5.6 g	Boil	60 min
Spice	sól	5.6 g	Boil	3 min
Flavor	OWOCE	1000 g	Secondary	10 day(s)
Water Agent	Witamina C	4 g	Secondary	10 day(s)

Notes

- 48h zakwaszanie bakteriami "Lactobasilus plantarum"
  Apr 6, 2020, 5:49 PM