

Juicy Sour

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (30.3%)	81 %	4
Grain	Pszeniczny	1.5 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (12.1%)	60 %	3
Sugar	laktoza	0.4 kg (12.1%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie PH 2019	10 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	5 g	Mash	60 min
Flavor	pulpa guava żółta	800 g	Secondary	10 day(s)
Flavor	pulpa banan lub mango	800 g	Secondary	10 day(s)