

## #143 Juicy Sour

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **3.5**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **6.6 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **68 C**, Time **13 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **13 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (50.6%)	82 %	4
Grain	Viking Wheat Malt	0.74 kg (25%)	83 %	5
Grain	Platki owsiane	0.25 kg (8.4%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.4 kg (13.5%)	76.1 %	0
Grain	Rice, Flaked	0.075 kg (2.5%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	55 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Sól himalajska	14 g	Boil	12 min

Other	Pożywka	1.1 g	Boil	12 min
Other	Pulpa z moreli	1000 g	Secondary	10 day(s)
Other	Pulpa ze świeżych truskawek	900 g	Secondary	10 day(s)
Other	Witamina C	1.5 g	Secondary	10 day(s)