

Juicy Sour

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **4.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

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

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.4 kg (52.3%) | 79 % | 6 |
| Grain | Słód pszeniczny | 1.7 kg (26.2%) | 82 % | 5 |
| Grain | Płatki pszeniczne | 0.7 kg (10.8%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (10.8%) | 76.1 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------|
| WLP644 | Ale | Liquid | 2000 ml | White Labs |
| Dwu etapowy starter 48h | | | | |

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. Jeśli nie zejdzie tak nisko, dodać mniej laktozy. Zakwaszamy 48h. Dodać min. 15 kapsulek (dam całą paczkę, 5 szt mi nic nie da) | | | | |
| Spice | Sól | 9.6 g | Boil | 10 min |
| Dodać 0,4g/1L | | | | |