

# Juicy Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **8**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 2.5 kg (33.8%) | 81 %  | 4   |
| Grain | Słód pszeniczny Bestmalz    | 1.8 kg (24.3%) | 82 %  | 5   |
| Grain | Płatki owsiane              | 1 kg (13.5%)   | 85 %  | 3   |
| Sugar | laktoza                     | 0.5 kg (6.8%)  | 100 % | --- |
| Grain | Słód owsiany Fawcett        | 0.4 kg (5.4%)  | 61 %  | 5   |
| Grain | Weyermann - Acidulated Malt | 1.2 kg (16.2%) | 80 %  | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 20 g   | 30 min | 6 %        |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp067 | Ale  | Slant | 80 ml  | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |     |     |      |       |
|-------|-----|-----|------|-------|
| Spice | sól | 4 g | Boil | 3 min |
|-------|-----|-----|------|-------|