

# 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
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Spice	sól	4 g	Boil	3 min
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