

# Juicy Sour

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **13**
- SRM **3.9**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsen Malt	4.2 kg (61%)	80.5 %	2
Grain	Wheat, Flaked	0.5 kg (7.3%)	77 %	4
Grain	Castle Matling - Wheat Blanc	0.5 kg (7.3%)	85 %	5
Grain	Oats, Flaked	0.4 kg (5.8%)	80 %	2
Grain	Simpsons - Golden Naked Oats	0.4 kg (5.8%)	73 %	20
Sugar	Cukier w owocach	0.3855 kg (5.6%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.5 kg (7.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4042 Hazy Daze	Ale	Slant	250 ml	WLP

## Extras

Type	Name	Amount	Use for	Time
Flavor	pulpa z Marakui	1000 g	Secondary	7 day(s)
Flavor	Pulpa z Brzoskwinii	1000 g	Secondary	7 day(s)
Flavor	Pulpa z Moreli	500 g	Secondary	7 day(s)
Flavor	Zest z sokiem z 3 limonek.	30 g	Secondary	7 day(s)
Flavor	Sól	9 g	Bottling	---

## Notes

- 235 g cukru z owoców  
500 g laktozy

WODA:

Ca+2 - 124.1

Mg+2 - 13.8

Na+ - 44.7

Cl- - 147.0

SO4-2 - 72.3

mash pH - 5.39

Gypsum: ~0.2 tsp - 1g

Epsom Salt: ~0.4 tsp - 2g

Canning/Other Salt: ~0.5 tsp - 3g

Calcium Chloride (dihydrate): ~1.1 tsp - 5g

Lactid Acid 6ml - pH 5.39

Przed dodaniem kultur bakterii wstępne zakwaszenie kwasem mlekowym do 4.5 pH, dodane 4.9ml

Gęstwa po NEIPIE 13.5, 1.5 tygodniowa gęstwa

Zakwaszane w kotle 24h Kulkurą Planetario z Serowara, 5g, 35 stopni.

May 15, 2020, 11:50 AM