

Juicy Sour

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6
Grain	Płatki owsiane błyskawiczne Crisp	0.4 kg (7.3%)	85 %	3
Grain	Płatki pszeniczne	1 kg (18.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	50 g	20 min	8.5 %
w 70 st				
Whirlpool	Simcoe	30 g	20 min	12.9 %
w 70 st				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Flavor	Laktoza	1000 g	Boil	10 min
Flavor	Pulpa Marakuja	1000 g	Secondary	7 day(s)

Notes

- Burzliwa 7 dni
Cicha 7 dni
Jun 27, 2020, 3:11 PM