

# Juicy Sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **3**
- SRM **3.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński                 | 3 kg (50.8%)   | 81 %   | 4   |
| Grain | Briess - Wheat Malt, White | 1 kg (16.9%)   | 85 %   | 5   |
| Grain | Oats, Flaked               | 1 kg (16.9%)   | 80 %   | 2   |
| Sugar | Milk Sugar (Lactose)       | 0.65 kg (11%)  | 76.1 % | 0   |
| Grain | Castlemalting - Cara Clair | 0.25 kg (4.2%) | 78 %   | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 10 g   | 60 min | 3.11 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Lallemand NE | Ale  | Slant | 100 ml | Lallemand  |

## Extras

| Type        | Name        | Amount | Use for | Time   |
|-------------|-------------|--------|---------|--------|
| Water Agent | Lactic Acid | 5 g    | Mash    | 60 min |

|             |                   |       |      |        |
|-------------|-------------------|-------|------|--------|
| Water Agent | NaCl              | 2 g   | Mash | 60 min |
| Water Agent | CaCl <sub>2</sub> | 4 g   | Mash | 60 min |
| Fining      | Whirlfloc         | 2.5 g | Boil | 10 min |