

# 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