

# Juicy Sour FM55

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **3.3**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt  | 2.8 kg (52.8%) | 82 %   | 4   |
| Grain | Viking Wheat Malt    | 0.8 kg (15.1%) | 83 %   | 5   |
| Grain | Płatki owsiane       | 0.4 kg (7.5%)  | 85 %   | 3   |
| Grain | Płatki pszeniczne    | 0.3 kg (5.7%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 1 kg (18.9%)   | 76.1 % | 0   |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | Fermentum Mobile |

Starter 1 l, 10 Blg, 2 dni

## Extras

| Type   | Name                 | Amount | Use for | Time   |
|--------|----------------------|--------|---------|--------|
| Spice  | Sól                  | 9 g    | Boil    | 10 min |
| Flavor | Milk Sugar (Lactose) | 1000 g | Boil    | 10 min |

|        |   |        |           |           |
|--------|---|--------|-----------|-----------|
| Other  | Lallemand WildBrew Sour Pitch (Lactobacillus plantarum) | 3 g    | Primary   | 2 day(s)  |
| Flavor | Przecier z mango Alphonso                               | 1500 g | Secondary | 10 day(s) |
| Flavor | Przecier z marakui                                      | 800 g  | Secondary | 10 day(s) |