

Juicy Sour ver 1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (32.7%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1.8 kg (32.7%) | 80 % | 6 |
| Grain | Barley, Flaked | 0.2 kg (3.6%) | 70 % | 4 |
| Grain | Płatki owsiane | 1 kg (18.2%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.7 kg (12.7%) | 76.1 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP067 | Ale | Liquid | 120 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|-----------|
| Flavor | Marakuja | 1000 g | Secondary | 14 day(s) |
| Flavor | Brzoskwinie | 3000 g | Secondary | 14 day(s) |
| Water Agent | Sól niejodowana | 10 g | Boil | 5 min |