

Juicy Sour WLP067

- Gravity **14.3 BLG**
- ABV **5.9 %**
- 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 jęczmienne | 0.3 kg (5.7%) | 75 % | 2 |
| Sugar | Milk Sugar (Lactose) | 1 kg (18.9%) | 76.1 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze Ale | Ale | Liquid | 40 ml | White Labs |

Drożdże namnożone w starterze 1,1 l - 9 Blg.

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 | 1000 g | Secondary | 10 day(s) |