

## #? Juicy Sour

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **5**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.54 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.1 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz	1.8 kg (48%)	80 %	7
Grain	Pszeniczny	0.95 kg (25.3%)	85 %	4
Grain	Płatki owsiane	0.35 kg (9.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.65 kg (17.3%)	50 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	106.06 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Water Agent	sól niejodowana	7 g	Boil	15 min
Flavor	Puszka marakuii - 13,6blg ostatecznie	500 g	Secondary	5 day(s)