

#05 Juicy Sour KW

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|--------|-----|
| Grain | Viking Pilsner malt | 1.875 kg (51.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.125 kg (30.9%) | 83 % | 5 |
| Grain | Platki owsiane | 0.263 kg (7.2%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.375 kg (10.3%) | 76.1 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| WB-06 | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|-----------|-----------|
| Water Agent | Gips piwowarski | 5.6 g | Boil | 60 min |
| Spice | sól | 5.6 g | Boil | 3 min |
| Flavor | OWOCE | 1000 g | Secondary | 10 day(s) |
| Water Agent | Witamina C | 4 g | Secondary | 10 day(s) |

Notes

- 48h zakwaszanie bakteriami "Lactobasilus plantarum"
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