

## Joucy sour

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **3.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **2 %**
- Size with trub loss **64.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **73.2 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **48 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **73.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (62.5%)	82 %	4
Grain	Pszeniczny	4.5 kg (28.1%)	85 %	4
Grain	Płatki owsiane	1.5 kg (9.4%)	85 %	3
Sugar	laktoza 1/3 (12 blg)	0 kg	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	iunga 2/3	150 g	60 min	9.6 %
Whirlpool	Centennial 2/3	150 g	60 min	9.6 %