

Juicy Sour #2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **5**
- SRM **3.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **10 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (32.8%)	81 %	4
Grain	Pszeniczny	1 kg (32.8%)	85 %	4
Grain	Płatki owsiane	0.45 kg (14.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.6 kg (19.7%)	76.1 %	0

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
wlp067	Ale	Slant	100 ml	white labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Water Agent	sól	6 g	Mash	60 min

Flavor	pulpa marakuja/guava	2000 g	Secondary	10 day(s)
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