

## Juicy Sour 2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **7**
- SRM **3.3**
- Style **Gose**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount           | Yield  | EBC |
|-------|------------------------------|------------------|--------|-----|
| Grain | Malteurop - Pilsen Malt      | 3.5 kg (52.8%)   | 80.5 % | 2   |
| Grain | Castle Malting - Wheat Blanc | 1.5 kg (22.6%)   | 85 %   | 5   |
| Grain | Oats, Malted                 | 0.8 kg (12.1%)   | 80 %   | 2   |
| Sugar | Milk Sugar (Lactose)         | 0.6 kg (9.1%)    | 76.1 % | 0   |
| Sugar | Sugar, Table (Sucrose)       | 0.2235 kg (3.4%) | 100 %  | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 15 g   | 15 min | 10.8 %     |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp644 | Ale  | Slant | 200 ml | wlp        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                             |        |           |           |
|-------|-----------------------------|--------|-----------|-----------|
| Spice | Pulpa marakuja<br>bonne     | 1000 g | Secondary | 14 day(s) |
| Spice | Pulpa guava orient<br>tamte | 850 g  | Secondary | 14 day(s) |
| Spice | Sól                         | 20 g   | Secondary | 14 day(s) |