

# Juicy sour

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **5.1**
- Style **Gose**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **41.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **41.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (58.8%)	81 %	4
Grain	Monachijski	1 kg (11.8%)	80 %	16
Grain	Cara-Pils/Dextrine	1 kg (11.8%)	72 %	4
Grain	Strzegom Karmel 30	0.5 kg (5.9%)	75 %	30
Grain	Oats, Flaked	1 kg (11.8%)	60 %	2

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Fermentacja:  
-14 dni- 17 stopnii  
-4 dni - 18st  
-3 dni - 19st  
Buteleczuki i pić  
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