

# Juicy Sour

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (55.4%)	80 %	4
Grain	Pszeniczny	0.9 kg (27.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (7.7%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand verdant	Ale	Slant	80 ml	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Flavor	Pomarańcza pulpa i zest (z 5 pomarańczy) - 1kg	1000 g	Secondary	8 day(s)
Flavor	Pomarańczowy sok nfc	600 g	Secondary	8 day(s)
Water Agent	Sól himalajska	6 g	Boil	15 min

## Notes

- Laktoza dodana 15 min przed końcem gotowania.

Dodatek 25ml kwasu mlekowego, po 5ml do zacierania, wysładzania i 15ml do gotowania.

Zakwaszanie 22h l.plantarum 2.5g w temp. pokojowej.  
*Jan 25, 2021, 8:12 PM*