

# Juicy Sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **3.2**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (42.7%)	81 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (17.1%)	82 %	5
Grain	Płatki pszeniczne	0.75 kg (12.8%)	85 %	3
Grain	Płatki owsiane	0.75 kg (12.8%)	85 %	3
Sugar	Maltodekstryna	0.3 kg (5.1%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.55 kg (9.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	5 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Culture	3 g	Serowar
Hazy Daze	Ale	Liquid	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	3 g	Boil	10 min
Fining	Łuska ryżowa	200 g	Mash	0 min
Flavor	Pulpy morelowe	1500 g	Secondary	14 day(s)
Flavor	Pulpy tropikalna	1500 g	Secondary	14 day(s)