

Juicy Sour

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.7**
- Style **Fruit Beer**

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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (30.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (45.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (12.1%) | 60 % | 3 |
| Sugar | laktoza | 0.4 kg (12.1%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Zombie PH 2019 | 10 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 100 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|--------|-----------|-----------|
| Water Agent | chlerek wapnia | 5 g | Mash | 60 min |
| Flavor | pulpa guava żółta | 800 g | Secondary | 10 day(s) |
| Flavor | pulpa banan lub mango | 800 g | Secondary | 10 day(s) |