

Juicy Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (60.3%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 1 kg (17.2%) | 61 % | 5 |
| Grain | Pszeniczny | 0.5 kg (8.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-----------|---------|---------|------------|
| WLP644 | Ale | Liquid | 1000 ml | White Labs |
| WildBrew Sour Pitch | Champagne | Culture | 2 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Laktoza | 120 g | Boil | 10 min |