

## Juicy Sour (Philly)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.9**
- Style **Specialty 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.58 kg (19.1%)	81 %	4
Grain	Płatki owsiane	0.23 kg (7.6%)	60 %	3
Grain	Płatki pszeniczne	0.22 kg (7.3%)	60 %	3
Grain	Viking Pale Ale malt	2 kg (66%)	80 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	200 g	Secondary	7 day(s)
Flavor	pulpa mango	1900 g	Secondary	7 day(s)