

WY1318 Starter Juicy Sour

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **2**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **35.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (54.8%)	81 %	4
Grain	Viking Wheat Malt	1.5 kg (20.5%)	83 %	5
Grain	Oats, Flaked	1 kg (13.7%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.8 kg (11%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	2000 ml	Wyeast Labs