

#1 juicy sour

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4.1**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (57.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (31.7%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (11.1%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|------|------------|
| Dry Hop | Citra | 30 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11.5 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|-----------|------------|
| Water Agent | laktoza | 250 g | Boil | 15 min |
| Water Agent | kwas fosforowy | 4535 g | Mash | 553123 min |
| Flavor | czarna porzeczka | 1000 g | Secondary | 7 day(s) |
| Flavor | brzoskwinia | 350 g | Secondary | 7 day(s) |