

#147 Juicy Sour

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **7**
- SRM **3.6**
- Style **Gose**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **68 C**, Time **13 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **13 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Viking Pilsner malt | 1.75 kg (50%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.9 kg (25.7%) | 83 % | 5 |
| Grain | Platki owsiane | 0.3 kg (8.6%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.45 kg (12.9%) | 76.1 % | 0 |
| Grain | Rice, Flaked | 0.1 kg (2.9%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 4 g | 55 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| WLP644 - starter | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Sól himalajska | 16.5 g | Boil | 12 min |

| | | | | |
|-------|-----------------|--------|-----------|-----------|
| Other | Pożywka | 1.3 g | Boil | 12 min |
| Other | Pulpa z marakui | 1500 g | Secondary | 10 day(s) |
| Other | Pulpa z mango | 400 g | Secondary | 10 day(s) |
| Other | Witamina C | 2 g | Secondary | 10 day(s) |