

Jouicy sour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **7**
- SRM **3.6**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **80 C**, Time **20 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **20 min** at **80C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.5 kg (58.1%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (16.3%) | 85 % | 4 |
| Grain | Płatki orkiszowe | 0.2 kg (4.7%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (4.7%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (11.6%) | 76.1 % | 0 |
| Grain | Płatki owsiane | 0.2 kg (4.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|-----------|----------|
| Spice | kolendra | 6 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 10 min |
| Other | Jakieś owoce | 1400 g | Secondary | 7 day(s) |
| Other | Lacto bacillus plantarum | 6 g | Primary | 2 day(s) |