

Juicy Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.2**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (42.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1.4 kg (29.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.4%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (8.5%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.6 kg (12.8%) | 76.1 % | 0 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| wlp644 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | laktoza | 600 g | Boil | 10 min |
| Spice | sól | 15 g | Boil | 10 min |