

# Juicy Sour

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- Gravity **13.8 BLG**
- ABV ---
- IBU ---
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.8 kg (22.9%)	82 %	5
Grain	Płatki owsiane	0.25 kg (7.1%)	85 %	3
Sugar	laktoza	0.25 kg (7.1%)	--- %	---
Grain	Słód owsiany Fawcett	0.2 kg (5.7%)	61 %	5

## Yeasts

Name	Type	Form	Amount	Laboratory
coastal haze	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	sól	4 g	Boil	3 min