

Juicy Sour

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **13**
- SRM **3.9**
- Style **Gose**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|------------------|--------|-----|
| Grain | Castle Malting - Pilsen Malt | 4.2 kg (61%) | 80.5 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (7.3%) | 77 % | 4 |
| Grain | Castle Matling - Wheat Blanc | 0.5 kg (7.3%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (5.8%) | 80 % | 2 |
| Grain | Simpsons - Golden Naked Oats | 0.4 kg (5.8%) | 73 % | 20 |
| Sugar | Cukier w owocach | 0.3855 kg (5.6%) | 100 % | 0 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 20 g | 15 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| WLP4042 Hazy Daze | Ale | Slant | 250 ml | WLP |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Flavor | pulpa z Marakui | 1000 g | Secondary | 7 day(s) |
| Flavor | Pulpa z Brzoskwinii | 1000 g | Secondary | 7 day(s) |
| Flavor | Pulpa z Moreli | 500 g | Secondary | 7 day(s) |
| Flavor | Zest z sokiem z 3 limonek. | 30 g | Secondary | 7 day(s) |
| Flavor | Sól | 9 g | Bottling | --- |

Notes

- 235 g cukru z owoców
500 g laktozy

WODA:

Ca+2 - 124.1

Mg+2 - 13.8

Na+ - 44.7

Cl- - 147.0

SO4-2 - 72.3

mash pH - 5.39

Gypsum: ~0.2 tsp - 1g

Epsom Salt: ~0.4 tsp - 2g

Canning/Other Salt: ~0.5 tsp - 3g

Calcium Chloride (dihydrate): ~1.1 tsp - 5g

Lactid Acid 6ml - pH 5.39

Przed dodaniem kultur bakterii wstępne zakwaszenie kwasem mlekowym do 4.5 pH, dodane 4.9ml

Gęstwa po NEIPIE 13.5, 1.5 tygodniowa gęstwa

Zakwaszane w kotle 24h Kulkurą Planetario z Serowara, 5g, 35 stopni.

May 15, 2020, 11:50 AM