

Juicy Sour

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **29**
- SRM **4.3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (59.1%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (9.9%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (9.9%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.9%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.075 kg (1.5%)	80 %	6
Sugar	Laktoza	0.5 kg (9.9%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	30 g	20 min	13.9 %
Whirlpool	Citra	30 g	20 min	12.8 %
Dry Hop	Mosaic	60 g	8 day(s)	13.4 %
Dry Hop	Mosaic	60 g	4 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	1 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Kultury bakterii Lactobacillus Plantarum	10 g	Primary	1 day(s)
Flavor	Pulpa z malin	750 g	Secondary	8 day(s)