

# JUICY SOUR

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 %  | 5   |
| Grain | Pszeniczny | 1 kg (20%) | 85 %  | 4   |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory   |
|-----------------|------|--------|--------|--------------|
| Lactobacillus   | Ale  | Liquid | 3 ml   | Serowarownia |
| FM53 Voss kveik | Ale  | Slant  | 75 ml  | FM           |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Other  | łuska ryżowa | 200 g  | Mash    | 15 min |
| Fining | Whirlfloc T  | 1 g    | Boil    | 15 min |
| Flavor | Laktoza      | 500 g  | Boil    | 15 min |

## Notes

- Woda z Biedry 1  
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