

## Juicy sour

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (45.5%)	80 %	4
Grain	Pszeniczny	1.5 kg (19.5%)	85 %	4
Grain	Oats, Flaked	1.5 kg (19.5%)	80 %	2
Grain	Wheat, Torrified	0.2 kg (2.6%)	79 %	4
Sugar	Milk Sugar (Lactose)	1 kg (13%)	76.1 %	0