

## Juicy Sour (Philly)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.9**
- Style **Specialty Beer**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński           | 0.58 kg (19.1%) | 81 %  | 4   |
| Grain | Płatki owsiane       | 0.23 kg (7.6%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.22 kg (7.3%)  | 60 %  | 3   |
| Grain | Viking Pale Ale malt | 2 kg (66%)      | 80 %  | 5   |

### Yeasts

| Name                             | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale  | Dry  | 11 g   | Lallemand  |

### Extras

| Type   | Name        | Amount | Use for   | Time     |
|--------|-------------|--------|-----------|----------|
| Flavor | laktoza     | 200 g  | Secondary | 7 day(s) |
| Flavor | pulpa mango | 1900 g | Secondary | 7 day(s) |