

# Juicy Sour ver 1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **3.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (32.7%)	80 %	5
Grain	Weyermann pszeniczny jasny	1.8 kg (32.7%)	80 %	6
Grain	Barley, Flaked	0.2 kg (3.6%)	70 %	4
Grain	Płatki owsiane	1 kg (18.2%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.7 kg (12.7%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067	Ale	Liquid	120 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Marakuja	1000 g	Secondary	14 day(s)
Flavor	Brzoskwinie	3000 g	Secondary	14 day(s)
Water Agent	Sól niejodowana	10 g	Boil	5 min