

# Triple Fruited Triple Juicy Sour

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **12**
- SRM **5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (14.3%)	70 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	Marakuja	500 g	Secondary	14 day(s)
Other	Jagody	3000 g	Secondary	14 day(s)