

# Jouicy sour

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **7**
- SRM **3.6**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **80 C**, Time **20 min**
- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **20 min** at **80C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński           | 2.5 kg (58.1%) | 81 %   | 4   |
| Grain | Pszeniczny           | 0.7 kg (16.3%) | 85 %   | 4   |
| Grain | Płatki orkiszowe     | 0.2 kg (4.7%)  | 80 %   | 4   |
| Grain | Płatki pszeniczne    | 0.2 kg (4.7%)  | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (11.6%) | 76.1 % | 0   |
| Grain | Płatki owsiane       | 0.2 kg (4.7%)  | 85 %   | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 60 min | 3.5 %      |

## Yeasts

| Name                  | Type | Form   | Amount  | Laboratory       |
|-----------------------|------|--------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type  | Name                     | Amount | Use for   | Time     |
|-------|--------------------------|--------|-----------|----------|
| Spice | kolendra                 | 6 g    | Boil      | 10 min   |
| Spice | curacao                  | 10 g   | Boil      | 10 min   |
| Other | Jakieś owoce             | 1400 g | Secondary | 7 day(s) |
| Other | Lacto bacillus plantarum | 6 g    | Primary   | 2 day(s) |