

## Juicy sour

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU ---
- SRM **3.9**
- Style **Fruit 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 **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.9 kg (52.8%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (13.9%)	85 %	4
Grain	Słód owsiany castle malting	0.5 kg (13.9%)	61 %	5
Grain	Płatki owsiane	0.4 kg (11.1%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (8.3%)	76.1 %	0