Catharina Sour

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **---**
- SRM **3.9**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg *(50%)*	83 %	5
Grain	Viking Pilsner malt	1 kg *(20%)*	82 %	4
Grain	Viking Pale Ale malt	1 kg *(20%)*	80 %	5
Grain	Płatki owsiane	0.5 kg *(10%)*	60 %	3

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.