

Catharina Sour Mango & Coconut

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	1 kg (26.7%)	83 %	6
Grain	Słód pszeniczny Bestmalz	2 kg (53.3%)	82 %	5
Grain	Chit Malt	0.25 kg (6.7%)	50 %	2
Grain	Płatki pszeniczne	0.5 kg (13.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	5 g	10 min	20.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM704 Lutra Kveik	Ale	Liquid	1 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	3000 g	Secondary	3 day(s)
Flavor	Kokos prazony	300 g	Secondary	3 day(s)