

Catharina Sour (CS2)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **3**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (48.9%)	70 %	4
Grain	Strzegom Pszeniczny	2.3 kg (48.9%)	70 %	6
Grain	Zakwaszający	0.1 kg (2.1%)	55 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings	9 g	45 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Dry	5 g	---
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z marakui (PULPA MARAKUJA 1 KG MENII)	2000 g	Secondary	11 day(s)

Notes

- Profil wody:
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=JPKXXXX>

Lactobacillus Plantarum na zakwaszanie w kotle 2 dni.

<https://homebrewing.pl/bakterie-kwasu-mlekowego-lactobacillus-plantarum-10-g-p-1699.html>

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