

# Catarina

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Beer**

## 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Pszeniczny	2 kg (44.4%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus plantarum	Ale	Culture	20 g	Sanprobi IBS
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Maliny	1600 g	Secondary	14 day(s)
Water Agent	kwas mlekowy	5.3 g	Mash	60 min
Water Agent	kwas mekowy	5.5 g	Mash	0 min

## Notes

- Kwas mlekowy do zacierania i wysładzania.  
*Jul 1, 2019, 2:58 PM*