

# Catharina sour

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (19%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (19%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (4.8%)	60 %	3
Adjunct	Truskawki	6 kg (57.1%)	4.9 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Truskawki	6000 g	Secondary	14 day(s)