

# Catharina Sour

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- 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 **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **6.4 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