

# Catharina sour

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **0 %**
- Size with trub loss **29 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	12 g	Mauribrew

## Notes

- Zacieranie na lenia, na słodko (68-70 st)  
*Jul 11, 2017, 9:02 AM*