

# Catharina Sour

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **4**
- SRM **3.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 3.5 kg (63.6%) | 80 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (27.3%) | 85 %  | 5   |
| Grain | Oats, Flaked                | 0.5 kg (9.1%)  | 80 %  | 2   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | jaki będzie | 5 g    | 60 min | 8 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name                    | Amount | Use for   | Time      |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Puree z marakui         | 1000 g | Secondary | 12 day(s) |
| Flavor | Puree z grapefruita     | 1000 g | Secondary | 12 day(s) |
| Other  | Lactobacillus Plantarum | 10 g   | Mash      | 2 min     |

## Notes

- 2L starter drożdży

3 łyżeczki ekstraktu z wanilii na zimno, razem z owocami

Lactobacillus Plantarum - po 15 min gotowania brzezki i schłodzeniu do 30-35°C dodać 10g bakterii i zakwaszać 1-2 dni w zależności od stopnia zakwaszenia.

Ciągle utrzymywać temperaturę 30-35°C (gorące pety w styroboksie?).

Zbić pH do ~4,5

Przedmuchać kocioł CO<sub>2</sub>, odciąć dostęp tlenu

pH po zakwaszaniu powinno wynosić około 3,55

Po zakwaszaniu gotować

*Feb 28, 2024, 7:17 AM*