

# Catharina sour

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **7**
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (44%)	81 %	6
Grain	Płatki pszeniczne	0.3 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	30 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 33	Wheat	Dry	11 g	fermentis
bakterie lacidobacillus plantarum	Ale	Dry	1 g	SanprobiBS

## Extras

Type	Name	Amount	Use for	Time
Other	pulpa z mango	1200 g	Secondary	7 day(s)
Other	jagody i maliny	1200 g	Secondary	7 day(s)