

# Cerasum rubrum est - Catharina Sour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (55.6%) | 81 %  | 4   |
| Grain | Pszeniczny | 2 kg (44.4%)   | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Sybilla | 10 g   | 60 min | 6.8 %      |
| Aroma (end of boil) | Sybilla | 10 g   | 10 min | 6.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name   | Amount | Use for   | Time     |
|-------|--------|--------|-----------|----------|
| Other | Wiśnia | 5000 g | Secondary | 7 day(s) |

## Notes

- Kettle sour. Brzeczka zagotowana 15 minut. Schłodzona do 45 stopni. Dodane bakterie lactobacillus. Zakwaszane 24h.  
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