

#151 Catharina sour

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **5**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (46.3%)	80.5 %	2
Grain	Pszeniczny	2.5 kg (46.3%)	60 %	4
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Mango	1000 g	Secondary	5 day(s)
Flavor	Pulpa Ananas	1000 g	Secondary	5 day(s)
Water Agent	sanprobi ibs	20 g	Boil	10 min

Notes

- zakwaszanie w kotle

Na cicha pulpa mango i ananas
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