

#212 Catharina Sour MPPD25

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **7**
- SRM **3.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.7 kg (43.6%)	81 %	4
Grain	Pszeniczny	1.7 kg (43.6%)	60 %	4
Grain	Płatki owsiane	0.5 kg (12.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	4 g	30 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	1500 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Jabuticaba	2000 g	Secondary	10 day(s)
Water Agent	Sanprobi ibs	20 g	Primary	1 day(s)

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda Kranowa
Ph 5,6
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