

# Catharina sour Beercup 2024

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **0 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **45.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **45.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (46.7%) | 81 %  | 5   |
| Grain | Pszeniczny               | 3.5 kg (46.7%) | 85 %  | 4   |
| Grain | Płatki owsiane           | 0.5 kg (6.7%)  | 60 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |

## Yeasts

| Name         | Type | Form    | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| L.plantarum  | Ale  | Culture | 20 g   | ---        |
| Safale US-05 | Ale  | Dry     | 23 g   | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time      |
|--------|-------------------|--------|---------|-----------|
| Flavor | Pulpa z truskawki | 3000 g | Primary | 10 day(s) |
| Flavor | Pulpa z marakuji  | 2000 g | Primary | 10 day(s) |

## Notes

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

- Pulpy dodane do 2 osobnych wiader w kazdej po 20l zacieru.

Gotowe piwo zmieszane w proporcji 50/50 przed rozlewem

Woda częstochowska  
*Jul 6, 2024, 12:03 PM*