

# Catherina Sour

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU ---
- SRM **3.7**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.7 kg (61.4%)	80 %	6
Grain	Pilzneński	1.7 kg (38.6%)	81 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	18.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Brzoskwinie	1000 g	Secondary	14 day(s)
Flavor	Czarna porzeczka	1000 g	Secondary	14 day(s)