

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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