Catharina sour 07.2019

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **---**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg *(50%)*	80 %	4
Grain	Pszeniczny	1.7 kg *(50%)*	85 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
L.plantarum	Ale	Culture	7 g	---
US05 + Hazy daze (blend)	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z czegośtam (morela? gruszka?)	3000 g	Secondary	10 day(s)

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