

Catharina Sour MPPD2025

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **8**
- SRM **3.8**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1 kg (20%)	60 %	3
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Pszeniczny	2 kg (40%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	30 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp521	Ale	Liquid	40 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa marakuja	1000 g	Secondary	7 day(s)
Other	Pulpa guava	1000 g	Secondary	7 day(s)

Notes

- BLG początkowe 10,5-11. Końcowe 2.

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

Zakwaszanie ok. 36h, drożdże zadane 22.04. Owoce 26.04

Catharina 15l, berliner ok 6l na US-05 pod ciśnieniem 0,7b.
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