Catharina Pink

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.8 kg *(64.3%)*	80.5 %	4
Grain	Briess - Wheat Malt, White	0.8 kg *(28.6%)*	85 %	5
Grain	Wheat, Flaked	0.2 kg *(7.1%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa Guava Pink	2000 g	Secondary	7 day(s)
Other	Lactobacillus blend OYL-605	100 g	Mash	0 min

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