

Catharina Sour

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **4**
- SRM **3.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (63.6%) | 80 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (27.3%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | jaki będzie | 5 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|-----------|-----------|
| Flavor | Puree z marakui | 1000 g | Secondary | 12 day(s) |
| Flavor | Puree z grapefruita | 1000 g | Secondary | 12 day(s) |
| Other | Lactobacillus Plantarum | 10 g | Mash | 2 min |

Notes

- 2L starter drożdży

3 łyżeczki ekstraktu z wanilii na zimno, razem z owocami

Lactobacillus Plantarum - po 15 min gotowania brzezki i schłodzeniu do 30-35°C dodać 10g bakterii i zakwaszać 1-2 dni w zależności od stopnia zakwaszenia.

Ciągle utrzymywać temperaturę 30-35°C (gorące pety w styroboksie?).

Zbić pH do ~4,5

Przedmuchać kocioł CO2, odciąć dostęp tlenu

pH po zakwaszaniu powinno wynosić około 3,55

Po zakwaszaniu gotować

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