

Catarina

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|--------|--------------|
| Lactobacillus plantarum | Ale | Culture | 20 g | Sanprobi IBS |
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|-----------|-----------|
| Other | Maliny | 1600 g | Secondary | 14 day(s) |
| Water Agent | kwas mlekowy | 5.3 g | Mash | 60 min |
| Water Agent | kwas mekowy | 5.5 g | Mash | 0 min |

Notes

- Kwas mlekowy do zacierania i wysładzania.
Jul 1, 2019, 2:58 PM