

Catharina Sour Mango & Coconut

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 1 kg (26.7%) | 83 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (53.3%) | 82 % | 5 |
| Grain | Chit Malt | 0.25 kg (6.7%) | 50 % | 2 |
| Grain | Płatki pszeniczne | 0.5 kg (13.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Sabro | 5 g | 10 min | 20.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| FM704 Lutra Kveik | Ale | Liquid | 1 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Mango | 3000 g | Secondary | 3 day(s) |
| Flavor | Kokos prazony | 300 g | Secondary | 3 day(s) |