

Catharina sour

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **7**
- SRM **4.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.2 kg (44%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.3 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 30 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| s 33 | Wheat | Dry | 11 g | fermentis |
| bakterie lacidobacillus plantarum | Ale | Dry | 1 g | SanprobiBS |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Other | pulpa z mango | 1200 g | Secondary | 7 day(s) |
| Other | jagody i maliny | 1200 g | Secondary | 7 day(s) |