

# Kiwi Catharina Sour

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **3**
- SRM **3.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.3 kg (41.1%)	81 %	4
Grain	Pszeniczny	2.3 kg (41.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	5 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Lactobasilus Plantarum	Ale	Dry	448 g	Sanprobi IBS

## Extras

Type	Name	Amount	Use for	Time
Other	Pulpa z kiwi	1500 g	Secondary	10 day(s)
Fining	Whirfloc	1.25 g	Boil	5 min

## Notes

- Zacieranie 66°C  
Wysładzanie  
Po wysładzaniu gotuję 15 min, chłodzę do temp 38°C i wrzucam 15-20 tabletek probiotyku Sanprobi IBS/Swanson.  
Po 24-48h sprawdzam PH, gotuję brzeczkę 60 min, chłodzę i dodaję zrehydatyzowane drożdże.  
Na 10 dni cichej fermentacji dodaję pulpe z kiwi.  
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