

# 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 | Pilzneński        | 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.  
*Feb 16, 2021, 2:49 PM*