

#151 Catharina sour

- Gravity **10.5 BLG**
- ABV ---
- IBU **5**
- SRM **3.3**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (46.3%) | 80.5 % | 2 |
| Grain | Pszeniczny | 2.5 kg (46.3%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 4 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 1000 g | Secondary | 5 day(s) |
| Flavor | Pulpa Ananas | 1000 g | Secondary | 5 day(s) |
| Water Agent | sanprobi ibs | 20 g | Boil | 10 min |