

# Blackcurrant Catharina Sour

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.5**
- 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 **5 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (60%)	81 %	5
Grain	Pszeniczny	2 kg (40%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	0.4 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vivomixx 112	Ale	Culture	1.3 g	Lactobacillus
Safale US-05	Ale	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	190 g	Mash	10 min
Water Agent	Chlorekwapnia	3 g	Boil	60 min
Other	Kreda piwowarska	5 g	Boil	60 min
Other	Tabletki miedziane	0.17 g	Boil	60 min
Other	Pożywka drożdżowa	2 g	Boil	60 min

Fining	Whirlflock	1 g	Boil	15 min
Flavor	Czarna porzeczka	3000 g	Secondary	14 day(s)