

Catharina Pink

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.8 kg (64.3%) | 80.5 % | 4 |
| Grain | Briess - Wheat Malt, White | 0.8 kg (28.6%) | 85 % | 5 |
| Grain | Wheat, Flaked | 0.2 kg (7.1%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 30 min | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|-----------|----------|
| Flavor | Pulpa Guava Pink | 2000 g | Secondary | 7 day(s) |
| Other | Lactobacillus blend OYL-605 | 100 g | Mash | 0 min |