

# Catharina sour

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **0 %**
- Size with trub loss **29 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2.5 kg (50%) | 81 %  | 6   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 30 g   | 10 min | 12 %       |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 12 g   | Mauribrew  |

## Notes

- Zacieranie na lenia, na słodko (68-70 st)  
*Jul 11, 2017, 9:02 AM*