

Catharina sour Beercup 2024

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **5**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **0 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **45.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **45.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.5 kg (46.7%) | 81 % | 5 |
| Grain | Pszeniczny | 3.5 kg (46.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| L.plantarum | Ale | Culture | 20 g | --- |
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-----------|
| Flavor | Pulpa z truskawki | 3000 g | Primary | 10 day(s) |
| Flavor | Pulpa z marakuji | 2000 g | Primary | 10 day(s) |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Pulpy dodane do 2 osobnych wiader w kazdej po 20l zacieru.

Gotowe piwo zmieszane w proporcji 50/50 przed rozlewem

Woda częstochowska
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