

# Catharina

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **8**
- SRM **3.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (56.3%)	85 %	4
Grain	Viking Pilsner malt	1.3 kg (40.6%)	82 %	4
Grain	Weyermann - Carapils	0.1 kg (3.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok guawa	1000 g	Secondary	5 day(s)
Flavor	Owoc opuncja figowa	500 g	Secondary	5 day(s)