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 każdej po 20l zacieru.

  Gotowe piwo zmieszane w proporcji 50/50 przed rozlewem

  Woda częstochowska
  Jul 6, 2024, 12:03 PM