

## #031 Wild Fruit Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **9.5**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **85 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

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

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.6%)	83 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (7.8%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (7.8%)	76 %	150
Grain	Platki owsiane	0.4 kg (6.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis
WLP648 Brettanomyces Bruxellensis Trois Vrai	Ale	Slant	300 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc T	1 g	Boil	10 min
Flavor	czarna porzeczka	3000 g	Secondary	28 day(s)