

# KRIEK

- Gravity **10 BLG**
- ABV **4 %**
- IBU **9**
- SRM **3.4**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.5 kg (37.5%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1.5 kg (37.5%)	85 %	7
Grain	Płatki owsiane	1 kg (25%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	5000 g	Primary	7 day(s)