

# Kriek

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **7.4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pale Ale Malt         | 2.5 kg (39.7%) | --- % | 7   |
| Grain   | Monachijski typ II    | 1 kg (15.9%)   | --- % | 25  |
| Grain   | Biscuit               | 0.5 kg (7.9%)  | --- % | 50  |
| Grain   | Karmelowy Jasny       | 0.3 kg (4.8%)  | --- % | 30  |
| Adjunct | Pszenica niesłodowana | 2 kg (31.7%)   | --- % | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Summit | 5 g    | 55 min | 15.8 %     |

## Yeasts

| Name                             | Type | Form   | Amount | Laboratory  |
|----------------------------------|------|--------|--------|-------------|
| Safbrew S-33                     | Ale  | Dry    | 11.5 g | Safbrew     |
| Wyeast 3278 Belgian Lambic Blend | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--------|--------|-----------|-----------|
| Flavor | Wiśnie | 6000 g | Secondary | 90 day(s) |

## Notes

- Kulturę bakterii 3278 Belgian Lambic Blend dodać po tygodniu fermentacji burzliwej drożdżami S-33, odstawić fermentor do piwnicy i zapomnieć o nim na minimum rok. Wiśnie dodać najwcześniej po roku od zadania kultur bakterii lambikowych, na czas minimum 3 miesiące.  
*Dec 6, 2017, 10:36 AM*