

# Kriek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **7**
- SRM **4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Flaked	2.2 kg (42.3%)	77 %	4
Grain	Strzegom Pilsneński	3 kg (57.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select kilkuletni	60 g	60 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis
Wyeast 3278 - Belgian Lambic Blend	Ale	Liquid	30 ml	Wyeast Labs

## Notes

- 1 grudnia poczatek fermentacji 20L / 12 blg  
15 grudnia przelanie do baniaka 3 blg i dodanie bakterii z blendu  
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