

Lambic/Kriek #18

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **3**
- SRM **3.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **79.6 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **43.1C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **3 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet - pilzneński	3 kg (54.5%)	81 %	3.75
Grain	Wheat, Flaked	2.4 kg (43.6%)	77 %	4
Grain	Chateau - Acidulated Malt	0.1 kg (1.8%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	stary chmiel nieznaný	30 g	60 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Slant	150 ml	---
Wyeast - Amalgamation Brett Super Blend	Ale	Liquid	125 ml	Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	6000 g	Secondary	130 day(s)
Other	płatki dębowe śr opiekane i zwykłe	30 g	Secondary	450 day(s)

Notes

- nagazowanie 3-4.5 vol (u mnie będzie 2.8 vol)

gestosc 1 (warki podst.): 14.8

gestosc 2 (cicha ze startrem i woda): 13.5

gestosc 3 (z wisniami): 12.6

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