

Lambik wiśniowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **10**
- SRM **3.6**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Pszenica niesłodowana | 2.5 kg (38.5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|----------|--------|------------|
| Boil | Lublin (Lubelski) | 106.25 g | 90 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|-------------|
| Safbrew S-33 | Ale | Dry | 14.38 g | Safbrew |
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 125 ml | Wyeast Labs |

Notes

- Fermentacja burzliwa 2 tygodnie - 20 stopni drożdżami S-33
- Fermentacja cicha w szklanym balonie ~ rok 20-22 stopnie

po roku ok.6kg owoców (wiśnia łątówka z pestkami) 2 miesiące

Nagazowanie 2,2vol CO2

WARZENIE:

4kg pilzneński, 2,5 pszenica niesłodowana, skleikowana przed
32,5l brzezki 14blg

Fermentacja:

dwie paczki S-33 początek: 15 maja 2020

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