

# Lambik wiśniowy

- Gravity **13.3 BLG**
- ABV ---
- IBU **9**
- SRM **4**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **22.6 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (60.3%)	80 %	4
Grain	Płatki pszeniczne	2.5 kg (39.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mieszanka odmian (UK, PL, CZ, DE), zwietrzały	100 g	90 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	1000 ml	White Labs
Wyeast - Brettanomyces bruxellensis	Ale	Slant	100 ml	Wyeast Labs

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	6000 g	Secondary	60 day(s)
Other	Płatki dębowe francuskie, średnio opiekane	40 g	Secondary	60 day(s)
Fining	Mech irlandzki	7 g	Boil	10 min