

# Pierwszy Lambik - Kriek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **4**
- SRM **3.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (90.9%)	81 %	4
Grain	Płatki pszeniczne	0.3 kg (4.5%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	minstrel 2014r	20 g	20 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew
Wyeast - Belgian Lambic Blend	Ale	Liquid	120 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min

Flavor	płatki dębowe francuskie średnio opiekane	15 g	Secondary	365 day(s)
Flavor	wiśnie	6000 g	Secondary	90 day(s)

### Notes

- Chmiel postarzany w piekarniku 50C - 45min  
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