

## spontan trout V?

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **8**
- SRM **3.7**
- Style **Straight (Unblended) Lambic**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **210 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

### Fermentables

| Type    | Name                  | Amount        | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain   | Viking Pilsner malt   | 1.65 kg (60%) | 82 %  | 4   |
| Adjunct | Pszenica niestodowana | 1.1 kg (40%)  | 75 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |