

Zastanawiacie się jak kibice wnoszą race na stadion. Otóż już wam mówię.

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **6**
- SRM **3.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (72.2%)	80 %	4
Adjunct	Pszenica niestodowana	1 kg (27.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	40 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie mrożone	6000 g	Secondary	90 day(s)