

## 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 **BREWNES.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    |