

#026 Wild Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **6.7**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (58.4%)	80 %	5
Grain	Viking Wheat Malt	1.4 kg (24.8%)	83 %	5
Grain	Viking Pilsner malt	0.3 kg (5.3%)	82 %	4
Grain	Weyermann Caramunich 3	0.25 kg (4.4%)	76 %	150
Grain	Platki owsiane	0.4 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	60 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648 Brettanomyces Bruxellensis Trois Vrai	Ale	Liquid	2000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirfloc T	1 g	Boil	10 min
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