Projekt - dzikie wakacje

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **3**
- SRM **3.9**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(60%)*	80 %	5
Grain	Pszeniczny	1 kg *(20%)*	85 %	4
Grain	Płatki pszeniczne	1 kg *(20%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	3 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	truskawki/wiśnie/maliny się zobaczy za rok :D	4000 g	Secondary	50 day(s)
Other	płatki dębowe	25 g	Secondary	360 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.