

Sok My Cock

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **2**
- SRM **1.8**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.25 kg (41.7%)	85 %	---
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	carabody	0.25 kg (8.3%)	85 %	---
Sugar	Sok wiśniowy	0.5 kg (16.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stary chmiel xd	10 g	60 min	1 %

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe palone	50 g	Primary	---
Spice	Płatki pszeniczne	250 g	Primary	---