

## Warszawskie kwasy dzikie

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **3.5**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount       | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain   | Pilzneński            | 4 kg (66.7%) | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2 kg (33.3%) | 75 %  | 3   |

### Yeasts

| Name         | Type | Form   | Amount  | Laboratory |
|--------------|------|--------|---------|------------|
| Amalgamation | Ale  | Liquid | 1300 ml | whitelabs  |