

## #40 Kriek

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet - pilzneński	7 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	---
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Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki pszenne błyskawiczne	2000 g	Mash	120 min
Flavor	Cherry	0 g	Secondary	200 day(s)