

# Belgijski smak zepsutego mleka(na razie 35 l ale nie wiem ile ma balon)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **5**
- SRM **5.9**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (44.4%)	81 %	4
Adjunct	Pszenica niesłodowana	2 kg (22.2%)	75 %	3
Grain	Viking Pale Ale malt	0.5 kg (5.6%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (11.1%)	82 %	5
Grain	Carahell	1 kg (11.1%)	77 %	26
Grain	Caraamber	0.5 kg (5.6%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ciul wie jaki	80 g	60 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	5000 g	Secondary	30 day(s)
Flavor	płatki dębowe	20 g	Secondary	240 day(s)

Fining	mech	10 g	Boil	15 min
Other	Mąka	300 g	Boil	5 min

## Notes

- Po fermentacji głównej na cichą razem z dzikimi drożdżami wprost do balona.

Pszenice skleikować.  
*Oct 30, 2016, 2:44 PM*