

Dzikusy z buszu

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **4**
- SRM **4.7**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilznieński | 5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 3.5 kg (35%) | 85 % | 4 |
| Grain | Abbey Castle | 0.5 kg (5%) | 80 % | 45 |
| Grain | Strzegom Wiedeński | 1 kg (10%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Saaz (USA) | 20 g | 70 min | 3.75 % |