

Koński kwasior

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **8.1**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **30 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 4 kg (66.7%) | 79 % | 22 |
| Grain | Strzegom Pszeniczny | 2 kg (33.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|---------|------------|
| Wlp - 645 | Ale | Liquid | 3000 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|-----------|
| Spice | Ananas | 450 g | Secondary | 90 day(s) |