

Kriek Lambic

- Gravity **13.1 BLG**
- ABV ---
- IBU **12**
- SRM **3.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (70%)	81 %	4
Grain	Pszenica niesłodowana	1.5 kg (30%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	blend lambic	100 g	90 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brettanomyces claussenii	Ale	Liquid	100 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	6000 g	Secondary	180 day(s)