

# kriek

- Gravity **11.4 BLG**
- ABV ---
- IBU **9**
- SRM **5.3**
- Style **Gueuze**

## 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale	3 kg (57.7%)	--- %	5
Grain	Pszeniczny chateau munich	0.5 kg (9.6%)	85 %	16
Grain	Strzegom Wiedeński	0.5 kg (9.6%)	79 %	10
Grain	Weyermann - Bohemian Pilsner Malt	0.8 kg (15.4%)	81 %	4
Grain	Rye, Flaked	0.4 kg (7.7%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	3.5 %
Boil	Lublin (Lubelski)	20 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
BW blend	Wheat	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie mrożone	2000 g	Secondary	150 day(s)