

Lambik wiśniowy

- Gravity **13.3 BLG**
- ABV ---
- IBU **9**
- SRM **4**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **22.6 %/h**
- Boil size **36.8 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.8 kg (60.3%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2.5 kg (39.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---|--------|--------|------------|
| Boil | Mieszanka odmian (UK, PL, CZ, DE), zwietrzały | 100 g | 90 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|---------|-------------|
| WLP500 - Trappist Ale Yeast | Ale | Liquid | 1000 ml | White Labs |
| Wyeast - Brettanomyces bruxellensis | Ale | Slant | 100 ml | Wyeast Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | Wiśnie | 6000 g | Secondary | 60 day(s) |
| Other | Płatki dębowe francuskie, średnio opiekane | 40 g | Secondary | 60 day(s) |
| Fining | Mech irlandzki | 7 g | Boil | 10 min |