

Mega Kwas

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **4.3**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (46.2%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Płatki orkiszowe	0.5 kg (7.7%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	30 g	15 min	7 %
Boil	Wai-iti	30 g	15 min	4.1 %
Boil	Wakatu	30 g	15 min	8.5 %
Dry Hop	Motueka	60 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kwas mlekowy	8 g	Bottling	---
Flavor	Marakuja	300 g	Primary	5 day(s)