

Złoty Safer

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.8**
- Style **Straight (Unblended) 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (69.4%)	81 %	4
Grain	Pszeniczny	0.6 kg (12.2%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Weyermann - Spelt Malt	0.3 kg (6.1%)	81 %	6
Grain	Strzegom Wiedeński	0.3 kg (6.1%)	79 %	10

Yeasts

Name	Type	Form	Amount	Laboratory
TYB Melange Sour Blend	Ale	Culture	800 g	The Yeast Bay

Notes

- Przepis na podstawową brzeczkę do jasnych piw dzikich (Golden Sour) wg Jaya Goodwina z The Rare Barrel, za pośrednictwem Milk The Funk (http://www.milkthefunk.com/wiki/The_Rare_Barrel)
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