

#026 Wild Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **6.7**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (58.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1.4 kg (24.8%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 0.3 kg (5.3%) | 82 % | 4 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (4.4%) | 76 % | 150 |
| Grain | Platki owsiane | 0.4 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zula | 25 g | 60 min | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------|
| WLP648 Brettanomyces Bruxellensis Trois Vrai | Ale | Liquid | 2000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-----|------|--------|
| Fining | Whirfloc T | 1 g | Boil | 10 min |
|--------|------------|-----|------|--------|