

kiek

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.9**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Płatki pszeniczne	2.5 kg (38.5%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	10 ml	Wyeast Labs