

# Kriek

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **9**
- SRM **4.6**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48%)	80 %	5
Grain	Viking dekstrynowy	1 kg (16%)	79 %	7
Grain	Viking Wheat Malt	1 kg (16%)	83 %	5
Grain	zakwaszający	0.25 kg (4%)	80 %	5
Grain	płatki pszeniczne	0.5 kg (8%)	55 %	5
Adjunct	Pszenica niesłodowana	0.5 kg (8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	10 g	Lallemand