

Kriek

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **2**
- SRM **4.8**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Liquid Extract | Briess LME - Pilsen Light | 3.4 kg (77.3%) | 78 % | 4 |
| Liquid Extract | Liquid Extract (LME) - Wheat | 1 kg (22.7%) | 78 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 5 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 128 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---|--------|-----------|------------|
| Other | Wiśnie | 6000 g | Secondary | 60 day(s) |
| Other | Francuskie płatki dębowe średnio opiekane | 35 g | Secondary | 365 day(s) |