

Kriek

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **7**
- SRM **4**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **70 C**, Time **70 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Wheat, Flaked | 2.2 kg (42.3%) | 77 % | 4 |
| Grain | Strzegom Pilzneński | 3 kg (57.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select kilkuletni | 60 g | 60 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------------|------|--------|--------|-------------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |
| Wyeast 3278 - Belgian Lambic Blend | Ale | Liquid | 30 ml | Wyeast Labs |

Notes

- 1 grudnia poczatek fermentacji 20L / 12 blg
15 grudnia przelanie do baniaka 3 blg i dodanie bakterii z blendu
Jan 3, 2019, 6:58 PM