

Makowskie kwasy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **4.2**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (66.7%)	80 %	7
Adjunct	Pszenica niesłodowana	2 kg (33.3%)	75 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
amalgamation	Ale	Slant	1000 ml	white labs