

Prawie Lambic

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (40%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (40%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	13 g	60 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Dry Hop	Amarillo	15 g	10 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	3000 g	Secondary	14 day(s)