

Projekt - dzikie wakacje

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **3**
- SRM **3.9**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (20%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 3 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|------------|
| Flavor | truskawki/wiśnie/maliny się zobaczy za rok :D | 4000 g | Secondary | 50 day(s) |
| Other | płatki dębowe | 25 g | Secondary | 360 day(s) |