

Protyk

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.9**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **-10 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Probiołyk	200 g	Primary	2 day(s)

Notes

- Mieszanka wody z kranu (ujęcie Rudawa) z demineralizowaną z filtra RO4 w stosunku 1:1,5.
Dodatek 5 ml kwasu mlekowego do dostosowania pH zacieru.
Warka - BIAB
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