

# 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  
Aug 7, 2020, 1:08 PM