

PS. Fruit Ninja

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **13**
- SRM **10.2**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (47.1%)	80 %	16
Grain	Biscuit Malt	0.5 kg (11.8%)	79 %	45
Grain	Pszeniczny	1 kg (23.5%)	85 %	4
Grain	Słód Dekstrynowy	0.5 kg (11.8%)	80 %	13
Grain	Słód Zakwaszający	0.25 kg (5.9%)	75 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	20 g	15 min	8.8 %
Aroma (end of boil)	Barbe Rouge	30 g	0 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	SOK RABARBAR 100%	2000 g	Primary	2 day(s)
Flavor	Laktoza	250 g	Secondary	1 day(s)
Spice	Cynamon	10 g	Boil	60 min
Flavor	Laska Wanili	20 g	Boil	60 min
Flavor	Cukier z wanilią	48 g	Bottling	---