

## 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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                      |        |           |          |
|--------|----------------------|--------|-----------|----------|
| Flavor | SOK RABARBAR<br>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  | ---      |