

# Trash Kriek

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **8.9**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Fermentables

| Type           | Name                              | Amount         | Yield  | EBC |
|----------------|-----------------------------------|----------------|--------|-----|
| Liquid Extract | Ekstrakt słodowy jasny            | 1.7 kg (38.6%) | 80 %   | 23  |
| Liquid Extract | Ekstrakt słodowy cholera wie jaki | 1.7 kg (38.6%) | 80 %   | 30  |
| Sugar          | Milk Sugar (Lactose)              | 1 kg (22.7%)   | 76.1 % | 0   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Lunga   | 10 g   | 60 min | 8.4 %      |
| Boil    | Equinox | 10 g   | 60 min | 13.1 %     |
| Boil    | Lunga   | 10 g   | 30 min | 8.4 %      |
| Boil    | Equinox | 10 g   | 30 min | 13.1 %     |
| Boil    | Lunga   | 10 g   | 10 min | 8.4 %      |
| Boil    | Equinox | 10 g   | 10 min | 13.1 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | Wiśnie mrożone | 5000 g | Secondary | 14 day(s) |