

# Trois Vrai

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Suflet Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	3 kg (50%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Sanbrobi ibs	Ale	Culture	5 g	---
White Labs WLP648 Brettanomyces Bruxellensis Trois Vrai	Ale	Liquid	1000 ml	White Labs