

White Whale & Liwko

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 5 kg (83.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |
| Lochristi Brettanomyces Blend Ale THE YEAST BAY | Ale | Slant | 100 ml | THE YEAST BAY |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------|--------|---------|----------|
| Other | Bakterie San Probi IBS | 20 g | Primary | 2 day(s) |