

## #35 Turbo Kriek

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **8**
- SRM **3.9**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **11.2 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **12 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.7 liter(s)**
- Total mash volume **8.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **6.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (63.2%)	81 %	4
Grain	Pszenica niesłodowana	0.5 kg (26.3%)	75 %	3
Grain	Płatki owsiane	0.1 kg (5.3%)	85 %	3
Grain	BESTMALZ - Best Melanoidin Light	0.1 kg (5.3%)	75 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brett blend	Ale	Liquid	100 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	17 g	Primary	69 day(s)

### Notes

- Docelowo 12 l po dodaniu 800ml konc wiśniowego (61 brix), docelowo 14,5 blg\ // to chyba nie były brety, jakiś rozpuszczalnik? Najpewniej do wylania

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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