

# Kriek

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **7.4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	2.5 kg (39.7%)	--- %	7
Grain	Monachijski typ II	1 kg (15.9%)	--- %	25
Grain	Biscuit	0.5 kg (7.9%)	--- %	50
Grain	Karmelowy Jasny	0.3 kg (4.8%)	--- %	30
Adjunct	Pszenica niesłodowana	2 kg (31.7%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	55 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	6000 g	Secondary	90 day(s)

## Notes

- Kulturę bakterii 3278 Belgian Lambic Blend dodać po tygodniu fermentacji burzliwej drożdżami S-33, odstawić fermentor do piwnicy i zapomnieć o nim na minimum rok. Wiśnie dodać najwcześniej po roku od zadania kultur bakterii lambikowych, na czas minimum 3 miesiące.  
*Dec 6, 2017, 10:36 AM*