

# Kriek

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **2**
- SRM **2.7**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **55 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	1
Grain	Pale Ale Viking	2 kg (44.4%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	5 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus Plantarum	Ale	Liquid	1000 ml	Lacto
Zakwaszanie w fermentorze przez ok 24-36h w temperaturze 23°C, pH na poziomie 4,5 (kwasem mlekowym)				
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile
Zadanie drożdży ze startera po schłodzeniu do ok 17°C				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	2 g	Boil	60 min
Flavor	Wiśnie	4000 g	Secondary	14 day(s)

## Notes

- Woda "Oaza" z Biedry:  
HCO - 220  
SO - 36  
Cl - 3  
Ca - 41  
Mg - 24  
Na - 9  
K - 2  
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