

# Kwasné Zelé

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **5.6**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Barley, Flaked	1.5 kg (23.1%)	70 %	4
Grain	Strzegom Bursztynowy	0.5 kg (7.7%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11.5 g	---