

# Mercator

- Gravity **10 BLG**
- ABV **4 %**
- IBU **12**
- SRM **3.4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (74.5%)	81 %	4
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	Zakwaszający Castle	0.2 kg (4.3%)	72 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zwietrzałe chmiele	110 g	60 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Safale
Wyeast - Belgian Lambic Blend	Ale	Liquid	120 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactol	5 g	Mash	0 min
Kwas mlekowy w ilości 5ml dodawany jest podczas wyśładzania (pod koniec).				
Flavor	Gruszki	5000 g	Secondary	60 day(s)

Owoce dodawane są po minimum 6 miesiącach fermentacji cichej w galonie.				
Flavor	Płatki drzewa wiśniowego	50 g	Secondary	180 day(s)