

PS. Fruit Ninja

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **13**
- SRM **10.2**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Monachijski | 2 kg (47.1%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.5 kg (11.8%) | 79 % | 45 |
| Grain | Pszeniczny | 1 kg (23.5%) | 85 % | 4 |
| Grain | Słód Dekstrynowy | 0.5 kg (11.8%) | 80 % | 13 |
| Grain | Słód Zakwaszający | 0.25 kg (5.9%) | 75 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Barbe Rouge | 20 g | 15 min | 8.8 % |
| Aroma (end of boil) | Barbe Rouge | 30 g | 0 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------|--------|-----------|----------|
| Flavor | SOK RABARBAR 100% | 2000 g | Primary | 2 day(s) |
| Flavor | Laktoza | 250 g | Secondary | 1 day(s) |
| Spice | Cynamon | 10 g | Boil | 60 min |
| Flavor | Laska Wanili | 20 g | Boil | 60 min |
| Flavor | Cukier z wanilią | 48 g | Bottling | --- |