

Turbo Lambic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **4**
- SRM **4.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **0 %**
- Size with trub loss **44 liter(s)**
- Boil time **70 min**
- Evaporation rate **4 %/h**
- Boil size **48.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **45.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.1 kg (70.3%)	80 %	7
Grain	Pszeniczny	0.6 kg (5.9%)	85 %	4
Grain	Żytni	0.6 kg (5.9%)	75 %	4
Grain	Płatki owsiane	1.8 kg (17.8%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	25 g	3 min	12.7 %
Aroma (end of boil)	Citra	25 g	3 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bretty	Ale	Slant	400 ml	Alderaan

Notes

- Piwo po zacieraniu, bez gotowania schłodzone do 40 stopni i podzielone na 2 wiadra po 24 litry.
Wiadro 1 - Zadany Starter z L. Plantarum
Wiadro 2 - Zadany Starter z L. Acidophilus

Po 48h zakwaszaniu, piwo zagotowane, schłodzone do 20 stopni i podzielone na 4 wiadra.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Wiadro 1 - Brett autorska mieszanka
Wiadro 2 - Brett Amalgamation
Wiadro 3 - Brett Beersel
Wiadro 4 - FM 52

Po około 21 dniach fermentacji dodane różne owoce.
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