

## #40 Kriek

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **0 %**
- Size with trub loss **40 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **48.4 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Soufflet - pilzneński | 7 kg (100%) | 80 %  | 4   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 25 g   | 60 min | 8.7 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 60 min | 4.5 %      |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Safbrew S-33                  | Ale  | Dry    | 11 g   | ---         |
| Safbrew S-33                  | Ale  | Dry    | 11 g   | ---         |
| Wyeast - Belgian Lambic Blend | Ale  | Liquid | 125 ml | Wyeast Labs |

### Extras

| Type   | Name                        | Amount | Use for   | Time       |
|--------|-----------------------------|--------|-----------|------------|
| Other  | Płatki pszenne błyskawiczne | 2000 g | Mash      | 120 min    |
| Flavor | Cherry                      | 0 g    | Secondary | 200 day(s) |