

Belgijska wiśnia 50-tka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **8**
- SRM **4**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **43 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **46.8C**
- Add grains
- Keep mash **15 min** at **43C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **35.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (66.7%)	82 %	4
Adjunct	Briess - Red Wheat Flakes	1.5 kg (14.3%)	70 %	4
Adjunct	Pszenica niesłodowana	1 kg (9.5%)	75 %	3
Grain	Strzegom Wiedeński	1 kg (9.5%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	70 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
S 33	Ale	Dry	10 g	---
Wyeast - 3763 Roselare Ale Blend	Ale	Liquid	100 ml	Wyeast Labs

Wyeast - 3278 Belgian Lambic Blend	Ale	Liquid	100 ml	Wyeast Labs
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Notes

- 1. + 4 l wody na kleikowanie płatków co jest za mało, co najmniej 5l wody
- 2. Jest 20.03.2024r. Zatarłe 22 kwietnia 2023, dojrzewa w szklanych balonach, zaciemnione w piwnicy. Czeka na tegoroczne łątkówki, myślę o czarnej porzeczce.
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