

# Kriek

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **2**
- SRM **4.8**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Pilsen Light	3.4 kg (77.3%)	78 %	4
Liquid Extract	Liquid Extract (LME) - Wheat	1 kg (22.7%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew
Wyeast - Belgian Lambic Blend	Ale	Liquid	128 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Wiśnie	6000 g	Secondary	60 day(s)
Other	Francuskie płatki dębowe średnio opiekane	35 g	Secondary	365 day(s)