

# Wieśmak

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **6**
- SRM **5**
- 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 **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.1 kg (42.3%)	79 %	10
Adjunct	Pszenica niesłodowana	1 kg (38.5%)	75 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (19.2%)	72 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Blend TYB	Ale	Slant	200 ml	xd

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czereśnie	2000 g	Secondary	30 day(s)