

## # Wild ale

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.7**
- Style **Straight (Unblended) Lambic**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (60.6%)	81 %	4
Grain	Pszeniczny	1.3 kg (39.4%)	85 %	4