

Wild Ale Farmhouse tour

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **9**
- SRM **4.1**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (49%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	1.2 kg (29.4%)	80.5 %	4
Grain	Żytni	0.5 kg (12.3%)	85 %	8
Grain	Pszeniczny	0.3 kg (7.4%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.08 kg (2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	50 g	10 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
brett boon	Ale	Liquid	100 ml	---