

Wild fruit ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **8**
- SRM **4.1**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Pszeniczny	2 kg (33.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6 g	60 min	13.5 %

Extras

Type	Name	Amount	Use for	Time
Other	pulpa wiśnia 3l	3000 g	Secondary	30 day(s)
Other	pulpa czerwona i czarna porzeczka 2x1,5l	3000 g	Secondary	30 day(s)