

# flandry owocowe

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **3**
- SRM **13.5**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (31.6%)	80.5 %	2
Grain	Briess - Vienna Malt	3 kg (31.6%)	77.5 %	7
Grain	Briess - Torrified Red Wheat	2 kg (21.1%)	76 %	3
Grain	Briess - Aromatic Malt	0.7 kg (7.4%)	77 %	39
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4.2%)	73 %	120
Grain	Special B Malt	0.4 kg (4.2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cokolwiek na maks 5 ibu	10 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP540	Ale	Slant	300 ml	---
Roeselare Blend	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wisnie do 13 litrow	3500 g	Secondary	60 day(s)
Flavor	Maliny do 13 litrow	3500 g	Secondary	60 day(s)

## Notes

- plan na styczen 2018  
Nov 28, 2017, 9:28 PM