

Kriek

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **9**
- SRM **4.6**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48%) | 80 % | 5 |
| Grain | Viking dekstrynowy | 1 kg (16%) | 79 % | 7 |
| Grain | Viking Wheat Malt | 1 kg (16%) | 83 % | 5 |
| Grain | zakwaszający | 0.25 kg (4%) | 80 % | 5 |
| Grain | płatki pszeniczne | 0.5 kg (8%) | 55 % | 5 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (8%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 10 g | Lallemand |