

# Kwas-Duża Warka

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **3.1**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (57.1%)	81 %	4
Grain	Strzegom Pszeniczny	2 kg (28.6%)	81 %	6
Sugar	Milk Sugar (Lactose)	1 kg (14.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale S33	Ale	Dry	22 g	---