

## KWasy Amalga 1 i 2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU ---
- SRM **3.1**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP4637 Amalgamation - Brett Super Blend	Ale	Liquid	1000 ml	The Yeast Bay