

Lambic Kriek

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **10**
- SRM **3.6**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.9%)	80 %	4
Grain	BESTMALZ - Best Pilsen	2 kg (33.9%)	80.5 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (25.4%)	75 %	3
Grain	Płatki żytnie	0.4 kg (6.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mieszany 2015	100 g	90 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Slant	200 ml	---

Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	100 ml	Cicha fermentacja 4 m-ce
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Notes

- Fermentacja cicha w szklanym balonie - ok. 4 m-ce roku temp. pokojowej 20-22°C. Po tym czasie dodano 6kg wiśni na półtora miesiąca.
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