

#Mixed Wild

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **5.1**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40.8%)	80 %	5
Grain	Pszeniczny	1.8 kg (36.7%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (6.1%)	85 %	3
Grain	Monachijski	0.5 kg (10.2%)	80 %	16
Grain	Pszenica niesłodowana	0.3 kg (6.1%)	75 %	3

Notes

- 5g rhamnosus
5g plantarun zakwaszanie
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