

White Whale & Liwko

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

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

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile
Lochristi Brettanomyces Blend Ale THE YEAST BAY	Ale	Slant	100 ml	THE YEAST BAY

Extras

Type	Name	Amount	Use for	Time
Other	Bakterie San Probi IBS	20 g	Primary	2 day(s)