

Wild Ale #10

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **4**
- SRM **4.2**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	1 kg (22.2%)	75 %	3
Grain	Castle Malting - Pilznieński 6-rzędowy	3 kg (66.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	30 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP655 - Belgian Sour Mix 1	Ale	Liquid	10 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Czerwone i białe porzeczki	250 g	Secondary	60 day(s)

Notes

- Po 1.5 miesiąca fermentacji zabutelkowano połowę, do reszty dodano porzeczki.
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