Koński kwasior

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **8**
- SRM **8.1**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **30 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg *(66.7%)*	79 %	22
Grain	Strzegom Pszeniczny	2 kg *(33.3%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp - 645	Ale	Liquid	3000 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	Ananas	450 g	Secondary	90 day(s)