lindermans

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **8**
- SRM **3.8**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(45.5%)*	81 %	4
Grain	Pszeniczny	2 kg *(36.4%)*	85 %	4
Grain	Żyto niesłodowane	1 kg *(18.2%)*	63 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	90 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
trois vrai	Ale	Liquid	400 ml	od kogokolwiek

Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum	4 g	Secondary	120 day(s)
Other	Wiśnie	3500 g	Secondary	120 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.