

## #160 Almost Lambic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **3**
- SRM **4.4**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **95 min**
- Evaporation rate **11 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **32.6 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (40.7%)	82 %	4
Grain	Pszeniczny	1.9 kg (30.9%)	85 %	4
Grain	Viking Munich Malt	0.5 kg (8.1%)	78 %	18
Grain	Viking Pale Ale malt	1.25 kg (20.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	6 g	60 min	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Roeselare Blend	Ale	Liquid	1500 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Other	Pożywka	3 g	Boil	11 min