

#165 Almost Lambic

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **4**
- SRM **4.6**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **14 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.65 kg (41.3%) | 82 % | 4 |
| Grain | Pszeniczny | 0.6 kg (15%) | 85 % | 4 |
| Grain | Viking Munich Malt | 0.35 kg (8.8%) | 78 % | 18 |
| Grain | Viking Pale Ale malt | 0.8 kg (20%) | 80 % | 5 |
| Grain | Pszenica niesłodowana | 0.6 kg (15%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla (szyszka) | 5.5 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------------|------|-------|-----------|------------|
| Mix Brettanomyces Trois Vrei i Lochristi | Ale | Slant | 131.82 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|---------|-------|------|--------|
| Other | Pożywka | 1.3 g | Boil | 11 min |
|-------|---------|-------|------|--------|