

#54+55 Lambik 3.0 + BPA dla Żeglenia

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **8**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **1 min**
- Evaporation rate **12 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (63.6%) | 78 % | 5 |
| Grain | Pszenica niestodowana | 1.6 kg (24.2%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.8 kg (12.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 15 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|----------|-------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 264.7 ml | Wyeast Labs |

Notes

- za duża wydajność
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