

# FIRST LAMBIC

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **3.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Pszenica niesłodowana	2 kg (40%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lambic	80 g	80 min	1 %

## Notes

- Zacieranie - 70C kleikowanie pszenicy w wodzie do zacierania.  
Woda.  
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=9ZWBQX1>  
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