

# Lambic

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.5**
- Style **Gueuze**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (62.5%)	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (31.3%)	75 %	3
Grain	Abbey Castle	0.3 kg (6.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stary syf	30 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SzczeP	Ale	Culture	3 g	---