

Lambiczi

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (46.2%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (38.5%) | 85 % | 4 |
| Grain | Żyto niesłodowane | 1 kg (15.4%) | 63 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|----------------|
| trois vrai | Ale | Liquid | 500 ml | od kogokolwiek |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|-----------|------------|
| Other | Lactobacillus plantarum | 5 g | Secondary | 120 day(s) |
| Other | Owoce | 4000 g | Secondary | 120 day(s) |