

# LAMBICZI

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **2**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	20 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Slant	70 ml	Wyeast Labs
Wyeast - Belgian Lambic Blend	Ale	Slant	100 ml	Wyeast Labs