

Lambiczi on dregs 12 BLG

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **4.2**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **72 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Pszenica niesłodowana	1 kg (20%)	75 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Other	Kostki dębowe lekko opiekane	25 g	Secondary	360 day(s)

Notes

- Dodatek startera z dregów (300 ml) na początku fermentacji.
Lindemans Gueuze Cuvee Rene Grand Cru, Bourgogne des Flandres i Duchesse de Bourgogne.
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