

Lambik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **6**
- SRM **4.9**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **240 min**
- Evaporation rate **14 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (40%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|---------|------------|
| Boil | marynka 4 letnia | 20 g | 180 min | 2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|---------|--------|------------|
| Z powietrza | Ale | Culture | 1 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|------------|
| Flavor | kostki dębowe | 50 g | Secondary | 365 day(s) |