

# lambik

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **1**
- SRM **3.3**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (57.1%)	80.5 %	2
Grain	Wheat, Flaked	3 kg (42.9%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	5 g	15 min	4.5 %