

# Lambik

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **4.3**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **81.2C**
- Add grains
- Keep mash **40 min** at **73C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (58.8%)   | 75 %  | 7   |
| Grain | Pszenica niesłodowana  | 1 kg (29.4%)   | 70 %  | 3   |
| Grain | Jęczmień niesłodowany  | 0.4 kg (11.8%) | 60 %  | 2   |