

# LAMBO 2019

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (51.7%)	81 %	4
Grain	Pszeniczny	2 kg (34.5%)	85 %	4
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	20 ml	Wyeast Labs
Wyeast - Belgian Strong Ale	Ale	Slant	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	sanprobi	20 g	Primary	2 day(s)