

#149 Almost Lambic

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **3**
- SRM **4.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **14 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (40.8%) | 82 % | 4 |
| Grain | Pszeniczny | 1.5 kg (30.6%) | 85 % | 4 |
| Grain | Viking Munich Malt | 0.4 kg (8.2%) | 78 % | 18 |
| Grain | Viking Pale Ale malt | 1 kg (20.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 5 g | 60 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|-----------|------------|
| Mix Brettanomyces Trois Vrei i Lochristi | Ale | Slant | 172.73 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | Pożywka | 1.6 g | Boil | 11 min |