#133 Almost Lambic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **4.8**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **95 min**
- Evaporation rate **16.5 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **68 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **35 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.8 kg *(29.5%)*	82 %	4
Grain	Pszenica niesłodowana	2 kg *(32.8%)*	75 %	3
Grain	Enzymatyczny	1 kg *(16.4%)*	77 %	6
Grain	Viking Munich Malt	0.5 kg *(8.2%)*	78 %	18
Grain	Viking Wheat Malt	0.8 kg *(13.1%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	7 g	90 min	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mix Brettanomyces Trois Vrei i Lochristi	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	Pożywka	2.5 g	Boil	11 min
Flavor	Wiśnie mrożone	1500 g	Secondary	7 day(s)
Flavor	Pulpa z mandarynki	1000 g	Secondary	35 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.