#165 Almost Lambic

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **4**
- SRM **4.6**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **14 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 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 **18 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.65 kg *(41.3%)*	82 %	4
Grain	Pszeniczny	0.6 kg *(15%)*	85 %	4
Grain	Viking Munich Malt	0.35 kg *(8.8%)*	78 %	18
Grain	Viking Pale Ale malt	0.8 kg *(20%)*	80 %	5
Grain	Pszenica niesłodowana	0.6 kg *(15%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla (szyszka)	5.5 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mix Brettanomyces Trois Vrei i Lochristi	Ale	Slant	131.82 ml	---

Extras

Type	Name	Amount	Use for	Time

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Other	Pożywka	1.3 g	Boil	11 min

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