

#28 Fruit Lambic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **3.6**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **59.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **59.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (69.6%)	81 %	4
Grain	Pszenica niesłodowana	2 kg (17.4%)	75 %	3
Grain	Płatki pszeniczne	1.5 kg (13%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	23 g	Fermentis

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=KRJG0C6>
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