#27 Lambic

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(62.5%)*	81 %	4
Grain	Płatki pszeniczne	1.5 kg *(37.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stary chmiel	60 g	65 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile
WLP640 - Brettanomyces anomalus	Ale	Liquid	30 ml	White Labs

Notes

- Po fermentacji 10 litrów do balona + drożdże lambikowe.
  Reszta w butelki raczej na zmarnowanie.
  Jan 30, 2018, 6:45 PM

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