

Lambic owocowy

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **8**
- SRM **3.7**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **0 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.5 kg (59.3%)	80 %	4
Grain	Płatki pszeniczne	2.4 kg (40.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Savinjski Golding 2015	25 g	90 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

Notes

- Warzone dnia 18.10.2020.
Fermentacja drożdżami S-33 w lodówce w 20C -2tygodnie
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