

# Lambiczi on dregs 12 BLG

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **4.2**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **72 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **75 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount     | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale     | 4 kg (80%) | 79 %  | 6   |
| Grain | Pszenica niesłodowana | 1 kg (20%) | 75 %  | 3   |

## Yeasts

| Name                                 | Type | Form   | Amount | Laboratory |
|--------------------------------------|------|--------|--------|------------|
| Wyeast XL 3763<br>Roselare Ale Blend | Ale  | Liquid | 125 ml | Wyeast     |

## Extras

| Type  | Name                         | Amount | Use for   | Time       |
|-------|------------------------------|--------|-----------|------------|
| Other | Kostki dębowe lekko opiekane | 25 g   | Secondary | 360 day(s) |

## Notes

- Dodatek startera z dregów (300 ml) na początku fermentacji.  
Lindemans Gueuze Cuvee Rene Grand Cru, Bourgogne des Flandres i Duchesse de Bourgogne.  
*Jan 9, 2021, 7:20 PM*