W024 - Lambic

- Gravity **12.1 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **0 %**
- Size with trub loss **50 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **56.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU PILSEN 2RS	6 kg	81 %	6
Grain	Wheat, Flaked	3 kg	77 %	7
Grain	CHÂTEAU CARA CLAIR	0.5 kg	78 %	13
Grain	Oats, Flaked	0.5 kg	80 %	4
Sugar	Sugar, Table (Sucrose)	0.4 kg	100 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalter Select	100 g	90 min	0.3 %
Boil	Chmiel do lambika	200 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Belgian Style Ale Yeast Blend	Ale	Liquid	35 ml	White Labs
Belgian Sour Mix 1	Ale	Liquid	50 ml	White Labs

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	16 g	Mash	60 min
Flavor	Oak Chips	30 g	Secondary	105 day(s)