Boon Lambic

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **9**
- SRM **5.8**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **6 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.7 liter(s)**
- Total mash volume **4.7 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **3.7 liter(s)** of strike water to **48.5C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	0.95 kg *(63.3%)*	82 %	4
Adjunct	Pszenica niesłodowana	0.45 kg *(30%)*	75 %	3
Grain	Casttlemalting Abbey	0.1 kg *(6.7%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	20 g	60 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Hornidal	Ale	Slant	2 ml	Kveik
Oude Geuze Boon a l'Ancienne	Ale	Slant	200 ml	Boon

Notes

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

- drożdże namnożone z butelki Boon Oude Geuze a l'Ancienne
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