

## Szybki lambik

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.7**
- Style **Straight (Unblended) Lambic**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name         | Amount          | Yield | EBC |
|-------|--------------|-----------------|-------|-----|
| Grain | Pilzneński   | 3.25 kg (50%)   | 81 %  | 4   |
| Grain | Pszeniczny   | 2.55 kg (39.2%) | 80 %  | 4   |
| Grain | Oats, Flaked | 0.7 kg (10.8%)  | 60 %  | 2   |