

Lambic #1

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **4.2**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **70C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (59.3%)	82 %	4
Grain	Wheat, Flaked	2.4 kg (40.7%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	65 g	90 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis	Ale	Dry	10 g	---