

#149 Almost Lambic

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **3**
- SRM **4.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **14 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40.8%)	82 %	4
Grain	Pszeniczny	1.5 kg (30.6%)	85 %	4
Grain	Viking Munich Malt	0.4 kg (8.2%)	78 %	18
Grain	Viking Pale Ale malt	1 kg (20.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	5 g	60 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mix Brettanomyces Trois Vrei i Lochristi	Ale	Slant	172.73 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka	1.6 g	Boil	11 min