

## #165 Almost Lambic

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **4**
- SRM **4.6**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **15.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **14 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 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 **18 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.65 kg (41.3%)	82 %	4
Grain	Pszeniczny	0.6 kg (15%)	85 %	4
Grain	Viking Munich Malt	0.35 kg (8.8%)	78 %	18
Grain	Viking Pale Ale malt	0.8 kg (20%)	80 %	5
Grain	Pszenica niesłodowana	0.6 kg (15%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla (szyszka)	5.5 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mix Brettanomyces Trois Vrei i Lochristi	Ale	Slant	131.82 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Other	Pożywka	1.3 g	Boil	11 min
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