

## 26# pierwsze lambiczi

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **2.5**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszenica niesłodowana | 3.5 kg (53.8%) | 75 %  | 3   |
| Grain | Słód jęczmienny       | 3 kg (46.2%)   | --- % | --- |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Mieszanka do lambica | 50 g   | 60 min | 5 %        |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory       |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale  | Liquid | 15 ml  | Fermentum Mobile |