

# Fruit Lambic

- Gravity **15.9 BLG**
- ABV ---
- IBU ---
- SRM **3.8**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	1.3 kg (23.9%)	75 %	3
Grain	Weyermann - Pilsner Malt premium	3.2 kg (58.7%)	81 %	3
Grain	Weyermann - Acidulated Malt	0.15 kg (2.8%)	80 %	6
Grain	płatki pszenne	0.8 kg (14.7%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Spalt Select	25 g	60 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Farmhouse Ale	Ale	Liquid	150 ml	gęstwa
Wyeast - Belgian Lambic Blend 3278	Ale	Liquid	1 ml	paczka aktywatora

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki dębowe lekko opiekane FR	50 g	Secondary	90 day(s)
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## Notes

- Płatki dębowe dodawane razem z blendem wyeast.  
*Jun 28, 2016, 8:21 AM*