

Lambic 2019

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **8**
- SRM **5.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (55.6%)	83 %	6
Grain	Pszenica niesłodowana	1 kg (11.1%)	75 %	3
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Żytni	1 kg (11.1%)	85 %	8
Grain	Płatki pszeniczne	1 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-212 Brett Blend 3 Bring On Da Funk	Champagne	Liquid	1000 ml	OMEGA YEAST