

# Lambic 2021 Lindemans

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **3**
- SRM **3.7**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **45 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount          | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 2.15 kg (50%)   | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1.75 kg (40.7%) | 75 %  | 3   |
| Grain   | Weyermann - Carapils  | 0.4 kg (9.3%)   | 78 %  | 4   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Styrian Aurora | 2.5 g  | 90 min | 8 %        |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale  | Liquid | 100 ml | White Labs |
| Dregi Lindemans                 | Ale  | Slant  | 10 ml  | ---        |

## Extras

| Type        | Name                     | Amount | Use for | Time   |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | Suszone płatki drożdżowe | 1.5 g  | Boil    | 10 min |
| Water Agent | Siarczan cynku           | 15 g   | Boil    | 10 min |