

# Lambic

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.5**
- Style **Gueuze**

## 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 **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 3 kg (62.5%)   | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1.5 kg (31.3%) | 75 %  | 3   |
| Grain   | Abbey Castle          | 0.3 kg (6.3%)  | 80 %  | 45  |

## Hops

| Use for | Name      | Amount | Time  | Alpha acid |
|---------|-----------|--------|-------|------------|
| Boil    | Stary syf | 30 g   | 0 min | 5 %        |

## Yeasts

| Name   | Type | Form    | Amount | Laboratory |
|--------|------|---------|--------|------------|
| SzczeP | Ale  | Culture | 3 g    | ---        |