

# Lambic

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **1**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Wheat, Flaked	3 kg (42.9%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski stary	3 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast bay Melange	Ale	Liquid	35 ml	The yeast bay

## Extras

Type	Name	Amount	Use for	Time
Other	Platki debowe srednioopiekane	17 g	Primary	365 day(s)

## Notes

- Zacieranie 64 stopnie - 10 minut, 74 stopnie - 40 minut + wygrzew  
Nov 1, 2017, 12:35 PM