

# LAMBIC

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **4**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	3.81 kg (30%)	75 %	3
Grain	Słód PILZNEŃSKI Viking Malt	8.89 kg (70%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lambic	100 g	60 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	-
Wyeast - Belgian Lambic Blend	Ale	Liquid	10 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	50 g	Secondary	360 day(s)