

Lambicus totalus

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **5.2**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Barley, Flaked	1.5 kg (23.1%)	70 %	4
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Abbey Malt Weyermann	0.5 kg (7.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	30 min	4 %