

# Lambiczi

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.55 kg (50%)	81 %	4
Grain	Pszeniczny	1.21 kg (39%)	85 %	4
Grain	Płatki pszeniczne	0.34 kg (11%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	LambicMix	19.11 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28	Ale	Liquid	76.43 ml	---

## Notes

- chmielu z 50g  
*Nov 9, 2017, 1:52 AM*