

# Lambik

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **6**
- SRM **4.9**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **240 min**
- Evaporation rate **14 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Viking Wheat Malt	2 kg (40%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka 4 letnia	20 g	180 min	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Z powietrza	Ale	Culture	1 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kostki dębowe	50 g	Secondary	365 day(s)