

Lambik

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **2.9**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 2 kg (50%) | 75 % | 3 |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------|--------|--------|------------|
| First Wort | lunga | 30 g | 60 min | 11 % |

Wietrzona ok 1 miesiąc, można też spróbować innego sposobu na pozbycie się alfa kwasów

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------------|
| FM21 Odkrycie sezonu | Ale | Liquid | 15 ml | Fermentum Mobile |
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|---------|------------|
| Flavor | Owoce | 5000 g | Primary | 270 day(s) |

W zależności od tego co będzie w sezonie, co będzie dostępne albo w zamrażarce