

# Lambik

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- Gravity **13.5 BLG**
- ABV ---
- IBU **34**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (66.7%)	81 %	4
Grain	pszenica niestodowana	2 kg (33.3%)	90 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	różne stare chmiele	100 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile