

# lindermans

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **8**
- SRM **3.8**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Żyto niesłodowane	1 kg (18.2%)	63 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	90 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
trois vrai	Ale	Liquid	400 ml	od kogokolwiek

## Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum	4 g	Secondary	120 day(s)
Other	Wiśnie	3500 g	Secondary	120 day(s)