

## #27 Lambic

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **9**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (62.5%)	81 %	4
Grain	Płatki pszeniczne	1.5 kg (37.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stary chmiel	60 g	65 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	200 ml	Fermentum Mobile
WLP640 - Brettanomyces anomalus	Ale	Liquid	30 ml	White Labs

### Notes

- Po fermentacji 10 litrów do balona + drożdże lambikowe.  
Reszta w butelki raczej na zmarnowanie.  
*Jan 30, 2018, 6:45 PM*