

Fruit Lambic (p1)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **5**
- SRM **3.3**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **5 %**
- Size with trub loss **94.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **119 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **50 C**, Time **25 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **25 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **91 liter(s)** of **76C** water or to achieve **119 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	6 kg (30%)	75 %	3
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	14 kg (70%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	90 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	625 ml	Wyeast Labs