

# Fruit Lambic

- Gravity **15.9 BLG**
- ABV ---
- IBU ---
- SRM **3.8**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pszenica niesłodowana            | 1.3 kg (23.9%) | 75 %  | 3   |
| Grain | Weyermann - Pilsner Malt premium | 3.2 kg (58.7%) | 81 %  | 3   |
| Grain | Weyermann - Acidulated Malt      | 0.15 kg (2.8%) | 80 %  | 6   |
| Grain | płatki pszenne                   | 0.8 kg (14.7%) | 77 %  | 4   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Mash    | Spalt Select | 25 g   | 60 min | 2.8 %      |

## Yeasts

| Name                               | Type | Form   | Amount | Laboratory        |
|------------------------------------|------|--------|--------|-------------------|
| Wyeast - Farmhouse Ale             | Ale  | Liquid | 150 ml | gęstwa            |
| Wyeast - Belgian Lambic Blend 3278 | Ale  | Liquid | 1 ml   | paczka aktywatora |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                                    |      |           |           |
|-------|------------------------------------|------|-----------|-----------|
| Other | płatki dębowe lekko<br>opiekane FR | 50 g | Secondary | 90 day(s) |
|-------|------------------------------------|------|-----------|-----------|

## Notes

- Płatki dębowe dodawane razem z blendem wyeast.  
*Jun 28, 2016, 8:21 AM*