

# Imperial Fruit Lambic DH

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **6**
- SRM **5.9**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2 kg (46.5%)	80 %	5
Grain	Castle Pale Ale	1 kg (23.3%)	80 %	8
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (11.6%)	85 %	3
Grain	Castlemalting - Cara Clair	0.3 kg (7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	triskel	20 g	15 min	3.7 %
Dry Hop	Mosaic	30 g	6 day(s)	10 %
Dry Hop	Vic Secret	50 g	6 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	35 ml	White Labs