

# lambic

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **8**
- SRM **4**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **45 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (62.5%)	81 %	4
Grain	Pszenica niesłodowana	3 kg (37.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lambic	100 g	60 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	1000 ml	Wyeast