

lambic

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **2.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **72 C**, Time **90 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (69%)	80.5 %	2
Grain	Płatki pszeniczne	1 kg (17.2%)	85 %	3
Grain	Płatki orkiszowe	0.8 kg (13.8%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3787 Trappist High Gravity	Ale	Slant	180 ml	---