

lambic

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **7**
- SRM **3.4**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.24 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1 kg (17.4%)	75 %	3
Grain	Pszeniczny	1.1 kg (19.1%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (52.2%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (8.7%)	85 %	3
Grain	Viking Pale Ale malt	0.15 kg (2.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mieszanka starych	75 g	60 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	safale