

Lambic 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **2**
- SRM **5**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **11 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **7.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **5.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **4.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **7.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1 kg (66.7%) | 81 % | 3.9 |
| Adjunct | Pszenica niesłodowana | 0.4 kg (26.7%) | 75 % | 3 |
| Grain | Casttlemalting Abbey | 0.1 kg (6.7%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Sladek | 5 g | 60 min | 1 % |