

Lambic 2021 3 Fonteinen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **4**
- SRM **3.6**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	4 kg (60.6%)	80 %	4
Grain	Pszenica niesłodowana	2.4 kg (36.4%)	75 %	3
Grain	Maltodekstryna	0.2 kg (3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Aurora	5 g	90 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	200 ml	Wyeast Labs
3 Fonteinen dregi	Ale	Slant	50 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Suszone płatki drożdżowe	2 g	Boil	10 min
Water Agent	Siarczan cynku	20 g	Boil	10 min

Notes

- Fermentacja wstępna gęstwą Wyeast 1056. Potem przelanie do balonu i dodatek rozruszanych dregów z 3 Fonteinen. Fermentacja 15 litrów, reszta do uzupełniania innych lambików.
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