

Lambic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.5**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (62.5%) | 81 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.5 kg (31.3%) | 75 % | 3 |
| Grain | Abbey Castle | 0.3 kg (6.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|-------|------------|
| Boil | Stary syf | 30 g | 0 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|---------|--------|------------|
| SzczeP | Ale | Culture | 3 g | --- |