

Lambic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (71.4%) | 81 % | 4 |
| Adjunct | Pszenica niestodowana | 1 kg (28.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 5 g | 60 min | 10 % |