

## Lambic #32

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **4.1**
- Style **Straight (Unblended) Lambic**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **0 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.6 liter(s)** of **76C** water or to achieve **53.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.8 kg (59.2%)	79 %	6
Adjunct	Pszenica niesłodowana	3 kg (30.6%)	75 %	3
Grain	Żytni	1 kg (10.2%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mieszanka postarzana	50 g	85 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mélange Sour Blend	Ale	Liquid	30 ml	---
Roeselare Ale Blend	Ale	Liquid	100 ml	---

### Notes

- Wyeast 3763 Roeselare Ale Blend - 18 litrów  
Mélange Sour Blend THE YEAST BAY - 19 litrów  
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