

lambic

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.1**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **1 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Adjunct	Pszenica niesłodowana	1 kg (22.2%)	75 %	3
Grain	Viking Pale Ale malt	1.5 kg (33.3%)	80 %	3