

Lambic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **1**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (57.1%) | 81 % | 4 |
| Grain | Wheat, Flaked | 3 kg (42.9%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Lubelski stary | 3 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|---------------|
| The Yeast bay Melange | Ale | Liquid | 35 ml | The yeast bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|---------|------------|
| Other | Platki debowe srednioopiekane | 17 g | Primary | 365 day(s) |

Notes

- Zacieranie 64 stopnie - 10 minut, 74 stopnie - 40 minut + wygrzew
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