

# Lambic/Gueuze

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **3**
- SRM **3.3**
- Style **Gueuze**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Adjunct	Pszenica niesłodowana	2.5 kg (50%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lambic hops	30 g	180 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile
The Yeast Bay Brussels Brettanomyces Blend	Ale	Slant	25 ml	The Yeast Bay
Wyeast 3278 Belgian Lambic Blend	Ale	Slant	25 ml	Wyeast