

# Lambic Unblended WLP653

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **2**
- SRM **3.5**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2 kg (38.5%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne    | 2 kg (38.5%)   | 85 %  | 3   |
| Grain | Viking Pale Ale malt | 1.2 kg (23.1%) | 80 %  | 5   |

## Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | saaz | 5 g    | 60 min | 4 %        |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--|------|--------|--------|------------|
| Safale S-33                                    | Ale  | Dry    | 10 g   | Fermentis  |
| White Labs WLP653<br>Brettanomyces<br>lambicus | Ale  | Liquid | 125 ml | Wyeast     |

## Notes

- zakres temp dla fermentacji: 17 - 24  
*Mar 17, 2019, 10:15 PM*