

# lambicus

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.5**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński        | 4 kg (64%)   | 80 %  | 4   |
| Grain | Pszenica niesłodowana      | 2 kg (32%)   | 75 %  | 3   |
| Grain | Castlemalting - Cara Clair | 0.25 kg (4%) | 78 %  | 4   |