

Lambicz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4.3**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	70 %	4
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Diastyczny	1 kg (20%)	70 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel do lambiku	80 g	120 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs