

LAMBICZEK DO BECZKI

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński wyreman	5 kg (71.4%)	80 %	6
Grain	Płatki pszeniczne	2 kg (28.6%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	1000 ml	Wyeast Labs

Notes

- Starter z dwóch saszetek Wyeast - Belgian Lambic Blend
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