

# LAMBICZI

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **3**
- SRM **3.4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (71.4%)	81 %	4
Grain	Płatki pszeniczne	2 kg (28.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP630 - Berliner Weisse Blend	Ale	Liquid	500 ml	White Labs
WLP670 - American Farmhouse Blend	Ale	Liquid	500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnia	4000 g	Secondary	30 day(s)