

# LAMBICZI

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

## Batch size

- Expected quantity of finished beer **62 liter(s)**
- Trub loss **5 %**
- Size with trub loss **65.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **77 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **56 liter(s)**

## Steps

- Temp **73 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **83.6C**
- Add grains
- Keep mash **90 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **53 liter(s)** of **76C** water or to achieve **77 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (87.5%)	80 %	5
Grain	Weyermann - Carapils	1 kg (6.3%)	78 %	4
Grain	Strzegom Monachijski typ II	1 kg (6.3%)	79 %	22

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	100 ml	Wyeast