

# Lambiczi

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **4.3**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.8%)	81 %	4
Grain	Pszeniczny	2 kg (29.4%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (5.9%)	85 %	3
Grain	Weyermann - Carapils	0.4 kg (5.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	6 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	500 ml	Fermentum Mobile
Bretanomycesy	Ale	Liquid	500 ml	od kogokolwiek

## Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum	1 g	Secondary	120 day(s)

Other	Bretanomyces	150 g	Secondary	120 day(s)
Other	Owoce	1200 g	Secondary	120 day(s)