

# Lambiczi

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **3.7**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	2.5 kg (38.5%)	85 %	4
Grain	Żyto niesłodowane	1 kg (15.4%)	63 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
trois vrai	Ale	Liquid	500 ml	od kogokolwiek

## Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum	5 g	Secondary	120 day(s)
Other	Owoce	4000 g	Secondary	120 day(s)