

Lambiczi

- Gravity **11.2 BLG**
- ABV ---
- IBU **8**
- SRM **4**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Grain	Chit Malt	1 kg (18.2%)	50 %	2
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	15 g	50 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
brettanomyces yeast bay	Champagne	Slant	1000 ml	yeat bay

Extras

Type	Name	Amount	Use for	Time
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Fining	łuska orkiszowa	500 g	Mash	60 min
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