

# Lambiczi

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **2.9**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **5.4 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (20.7%)	80 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.45 kg (10.3%)	82 %	3
Adjunct	Pszenica niestodowana	3 kg (69%)	75 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	50 ml	Wyeast Labs
The yeast bay Brettanomyces brussels	Ale	Slant	30 ml	The yeast bay