LAMBICZI

- Gravity 12.4 BLG
- ABV 5 %
- IBU **2**
- SRM **3.8**
- Style Straight (Unblended) Lambic

Batch size

- Expected quantity of finished beer 15 liter(s)
- Trub loss 5 %
- Size with trub loss 15.8 liter(s)
- Boil time 60 min
- Evaporation rate 10 %/h
- Boil size 19 liter(s)

Mash information

- Mash efficiency 70 %
- Liquor-to-grist ratio 3 liter(s) / kg Mash size 12 liter(s)
- Total mash volume 16 liter(s)

Steps

• Temp 72 C, Time 60 min

Mash step by step

- Heat up 12 liter(s) of strike water to 80.7C
- Add grains
- Keep mash 60 min at 72C
- Sparge using 11 liter(s) of 76C water or to achieve 19 liter(s) of wort

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2 g	20 min	10 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Slant	70 ml	Wyeast Labs
Wyeast - Belgian Lambic Blend	Ale	Slant	100 ml	Wyeast Labs