

# Lambiczi

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

| Type    | Name                                  | Amount       | Yield | EBC |
|---------|---------------------------------------|--------------|-------|-----|
| Grain   | Castle Malting - Pilszeński 6-rzędowy | 2 kg (66.7%) | 80 %  | 5   |
| Adjunct | Pszenica niesłodowana                 | 1 kg (33.3%) | 75 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time    | Alpha acid |
|---------------------|--------|--------|---------|------------|
| Boil                | Sladek | 75 g   | 120 min | 3 %        |
| Stary chmiel (2014) |        |        |         |            |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Lambic Blend | Ale  | Liquid | 125 ml | Wyeast Labs |

## Notes

- Do dokończenia

<https://www.homebrewersassociation.org/homebrew-recipe/the-singers-belgian-style-lambic/>  
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