

# LAMBICZI gruba Berta

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **4**
- SRM **4.2**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **7 %**
- Size with trub loss **58.9 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **62 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **56 liter(s)**

## Steps

- Temp **75 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **86C**
- Add grains
- Keep mash **50 min** at **75C**
- Keep mash **1 min** at **78C**
- Sparge using **38 liter(s)** of **76C** water or to achieve **62 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	14.8 kg (92.5%)	81 %	4
Grain	Wheat, Flaked	1.2 kg (7.5%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stary chmiel	100 g	120 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	500 ml	Wyeast Labs