

LAMBICZNE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **1**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.1 kg (85%)	80 %	5
Sugar	Corn Sugar (Dextrose)	0.6 kg (10%)	100 %	0
Grain	Oats, Flaked	0.3 kg (5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PolishHops	2 g	30 min	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wlp544	Ale	Slant	100 ml	WhiteLabs
Melange Sour blend	Ale	Liquid	120 ml	Wyeast Labs