

LAMBICZniak

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **1**
- SRM **5.5**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **59 liter(s)**
- Trub loss **1 %**
- Size with trub loss **59.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **71.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **40 liter(s)** of strike water to **84.8C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **1 min** at **78C**
- Sparge using **47.9 liter(s)** of **76C** water or to achieve **71.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 15.6 kg (97.5%) | 81 % | 4 |
| Grain | Cara Gold Castlemalting | 0.4 kg (2.5%) | 78 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 6 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP500 - Trappist Ale Yeast | Ale | Slant | 400 ml | White Labs |