

# LAMBICZniak

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- 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