

# Lambik

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- Gravity **13.6 BLG**
- ABV ---
- IBU **20**
- SRM **4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (58.3%) | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 2.5 kg (41.7%) | 85 %  | 3   |

## Hops

| Use for | Name | Amount | Time   | Alpha acid |
|---------|------|--------|--------|------------|
| Boil    | mix  | 100 g  | 90 min | 2 %        |

## Yeasts

| Name                          | Type      | Form   | Amount | Laboratory |
|-------------------------------|-----------|--------|--------|------------|
| Safbrew S-33                  | Champagne | Dry    | 11.5 g | ---        |
| Wyeast - Belgian Lambic Blend | Champagne | Liquid | 125 ml | ---        |