

# Lambik

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **2.9**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	2 kg (50%)	75 %	3
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	11 %

Wietrzona ok 1 miesiąc, można też spróbować innego sposobu na pozbycie się alfa kwasów

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	15 ml	Fermentum Mobile
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Owoce	5000 g	Primary	270 day(s)

W zależności od tego co będzie w sezonie, co będzie dostępne albo w zamrażarce