

Lambik

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **7**
- SRM **4.2**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **24 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 **66C**
- Keep mash **30 min** at **71C**
- Keep mash **0 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (50%)	81 %	4
Grain	Pszeniczny	4 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	---
Wyeast - Belgian Lambic Blend	Ale	Liquid	300 ml	Wyeast Labs