

# Lambik

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- 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 |