

# Lambik Karp

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- Gravity **12.9 BLG**
- ABV ---
- IBU **9**
- SRM **4.2**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Wheat, Flaked	2 kg (40%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale
Wyeast - Belgian Lambic Blend	Ale	Liquid	50 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe francuskie średnio opiekane	15 g	Secondary	360 day(s)