

# Lambic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount       | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 4 kg (66.7%) | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 2 kg (33.3%) | 75 %  | 3   |

## Yeasts

| Name                                     | Type | Form   | Amount | Laboratory  |
|------------------------------------------|------|--------|--------|-------------|
| Wyeast - 3278<br>Belgian Lambic<br>Blend | Ale  | Liquid | 100 ml | Wyeast Labs |