Lambic 2021 Lindemans

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **3**
- SRM **3.7**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **45 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.15 kg *(50%)*	80 %	4
Adjunct	Pszenica niesłodowana	1.75 kg *(40.7%)*	75 %	3
Grain	Weyermann - Carapils	0.4 kg *(9.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Aurora	2.5 g	90 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	100 ml	White Labs
Dregi Lindemans	Ale	Slant	10 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Suszone płatki drożdżowe	1.5 g	Boil	10 min
Water Agent	Siarczan cynku	15 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.