

Lambic A

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.5**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	GlobalMalt Pale Ale/Pils	3.6 kg (60%)	82 %	5
Grain	GlobalMalt Pszeniczny	1.2 kg (20%)	84 %	5
Grain	Płatki pszeniczne	1.2 kg (20%)	85 %	3
Dodanie w przerwie 72°C				

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs