

#1 Lambic

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **3.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (57.1%)	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (42.9%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Ale	Dry	12 g	---
Wyeast 3278	Ale	Culture	20 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	300 day(s)