

#133 Almost Lambic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **7**
- SRM **4.8**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **95 min**
- Evaporation rate **16.5 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **68 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **35 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.8 kg (29.5%) | 82 % | 4 |
| Grain | Pszenica niesłodowana | 2 kg (32.8%) | 75 % | 3 |
| Grain | Enzymatyczny | 1 kg (16.4%) | 77 % | 6 |
| Grain | Viking Munich Malt | 0.5 kg (8.2%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.8 kg (13.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook PL | 7 g | 90 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|-------|--------|------------|
| Mix Brettanomyces Trois Vrei i Lochristi | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------|--------|-----------|-----------|
| Other | Pożywka | 2.5 g | Boil | 11 min |
| Flavor | Wiśnie mrożone | 1500 g | Secondary | 7 day(s) |
| Flavor | Pulpa z mandarynki | 1000 g | Secondary | 35 day(s) |