

#38 Lambic 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **4.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (63.8%)	79 %	6
Grain	Castle Malting - Pilsneński 6-rzędowy	0.2 kg (5.8%)	80 %	5
Grain	Pszenica niestodowana	0.5 kg (14.5%)	75 %	3
Adjunct	Mąka pszenna	0.25 kg (7.2%)	75 %	3
Grain	Płatki owsiane	0.3 kg (8.7%)	85 %	3

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend + WLP 648 + Lac. Plantarum + S-33 (blend po warce nr 5)	Ale	Slant	2000 ml	Wyeast Labs
TYB - melange sour blend	Ale	Liquid	35 ml	White Labs

Notes

- Fermentacja ledwo ruszyła, już lekka błona, dolane TYB Melange

+20g płatków dębowych whisky
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