

A la Lambik

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **6**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **35 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **20 min** at **35C**
- Keep mash **60 min** at **68C**
- Keep mash **40 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (77.8%)	81 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (11.1%)	75 %	3
Grain	płatki jęczmienne	0.25 kg (5.6%)	79 %	3
Grain	Aromatic Malt	0.25 kg (5.6%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	120 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile
BEERSEL BRETTANOMYCES BLEND	Ale	Liquid	150 ml	The Yeast Bay