

Fruit Lambic

- Gravity **15.9 BLG**
- ABV ---
- IBU ---
- SRM **3.8**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pszenica niesłodowana | 1.3 kg (23.9%) | 75 % | 3 |
| Grain | Weyermann - Pilsner Malt premium | 3.2 kg (58.7%) | 81 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.15 kg (2.8%) | 80 % | 6 |
| Grain | płatki pszenne | 0.8 kg (14.7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Mash | Spalt Select | 25 g | 60 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|--------|--------|-------------------|
| Wyeast - Farmhouse Ale | Ale | Liquid | 150 ml | gęstwa |
| Wyeast - Belgian Lambic Blend 3278 | Ale | Liquid | 1 ml | paczka aktywatora |

Extras

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

| | | | | |
|-------|------------------------------------|------|-----------|-----------|
| Other | płatki dębowe lekko opiekane FR | 50 g | Secondary | 90 day(s) |
|-------|------------------------------------|------|-----------|-----------|

Notes

- Płatki dębowe dodawane razem z blendem wyeast.
Jun 28, 2016, 8:21 AM