

# lambic

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **8**
- SRM **4**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **45 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilznieński           | 5 kg (62.5%) | 81 %  | 4   |
| Grain | Pszenica niesłodowana | 3 kg (37.5%) | 75 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lambic | 100 g  | 60 min | 1 %        |

## Yeasts

| Name                                   | Type | Form   | Amount  | Laboratory |
|--|------|--------|---------|------------|
| Wyeast 3278<br>Belgian Lambic<br>Blend | Ale  | Liquid | 1000 ml | Wyeast     |