

# lambic

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- Gravity **14.5 BLG**
- ABV ---
- IBU **8**
- SRM **4.1**
- Style **Fruit 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 **33.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (64.7%)	81 %	4
Grain	Pszenica niestodowana	3 kg (35.3%)	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 Belgian Lambic Blend	Ale	Liquid	1000 ml	Wyeast