

Lambic 2021 Cantillon

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **6**
- SRM **3.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.15 kg (59.7%)	80 %	4
Adjunct	Pszenica niesłodowana	1.25 kg (34.7%)	75 %	3
Grain	Weyermann - Carapils	0.2 kg (5.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Aurora	5 g	90 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	100 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Suszone płatki drożdżowe	1.5 g	Boil	10 min
Water Agent	Siarczan cynku	15 g	Boil	10 min