

# Lambic

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **7**
- SRM **3.1**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (66.7%)	80.5 %	2
Adjunct	Pszenica niesłodowana	2 kg (22.2%)	75 %	3
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3
Grain	Caramel/Crystal Malt - 20L	0.5 kg (5.6%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	10 g	60 min	13.6 %