

# lambic

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.1**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **1 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński   | 2 kg (44.4%)   | 80 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (22.2%)   | 75 %  | 3   |
| Grain   | Viking Pale Ale malt  | 1.5 kg (33.3%) | 80 %  | 3   |