

# Lambic

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **7**
- SRM **2.7**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount     | Yield | EBC |
|---------|-----------------------|------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 3 kg (60%) | 75 %  | 3   |
| Grain   | Strzegom Pilzneński   | 2 kg (40%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |

## Yeasts

| Name                          | Type | Form  | Amount  | Laboratory  |
|-------------------------------|------|-------|---------|-------------|
| Wyeast - Belgian Lambic Blend | Ale  | Slant | 1000 ml | Wyeast Labs |