

Lambic

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **3.9**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (41.7%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (41.7%)	79 %	6
Grain	Płatki żytnie	0.4 kg (16.7%)	80 %	4

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	300 ml	starter