

Lambic, Program naprawczy

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU ---
- SRM **2.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **1 min**
- Evaporation rate **15 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (76.5%)	80 %	5
Grain	Płatki orkiszowe	0.4 kg (23.5%)	80 %	4

Notes

- Odląć 10 l lambika do innego balona. Do obecnego lambika dodać 10l zestawu naprawczego a na 2 zrobić starter brett i lato
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