

LAMBIC

- Gravity **16.4 BLG**
- ABV ---
- IBU **9**
- SRM **3.2**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- liter(s) / kg
- Mash size --- liter(s)
- Total mash volume --- liter(s)

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **30 C**, Time **45 min**
- Temp **50 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up liter(s) of strike water to C
- Add grains
- Keep mash **45 min** at **30C**
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using liter(s) of C water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2 kg (29.6%)	80 %	---
Grain	Castle Malting - Stód Pilznieński	4 kg (59.3%)	80 %	3.5
Grain	Castle Malting - Cara Clair	0.5 kg (7.4%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.25 kg (3.7%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wyleżakowany Magnum	100 g	80 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP672 - Lactobacillus Brevis	Ale	Liquid	125 ml	White Labs
Safbrew S-33	Ale	Dry	11.5 g	Fermentis
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

Notes

- Drożdże Safbrew S-33 - do fermentacji burzliwej. Po 14 dniach fermentacji burzliwej, piwo przelano do szklanego gąsiora i zadano starter drożdżowy wykonany z drożdży Wyeast Lambic Blend oraz White Labs Lactobacillus Brevis.
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