

# MAKOS Lambici

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **8.1**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **15 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **87.5C**
- Add grains
- Keep mash **15 min** at **74C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (38.5%)	75 %	6
Grain	Pszenica niestodowana	4.5 kg (34.6%)	50 %	3
Grain	Biscuit Malt	1 kg (7.7%)	79 %	45
Grain	Strzegom Pilzneński	2 kg (15.4%)	80 %	4
Grain	Monachijski Ciemny Steinbach	0.5 kg (3.8%)	75 %	30

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4633 - Melangé Yeast Blend	Ale	Liquid	70 ml	The Yeast Bay
Dreg Cantillion	Ale	Culture	20 g	Cantillion