

W024 - Lambic

- Gravity **12.1 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **0 %**
- Size with trub loss **50 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **56.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **56.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------|-------|-----|
| Grain | CHÂTEAU PILSEN 2RS | 6 kg | 81 % | 6 |
| Grain | Wheat, Flaked | 3 kg | 77 % | 7 |
| Grain | CHÂTEAU CARA CLAIR | 0.5 kg | 78 % | 13 |
| Grain | Oats, Flaked | 0.5 kg | 80 % | 4 |
| Sugar | Sugar, Table (Sucrose) | 0.4 kg | 100 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Spalter Select | 100 g | 90 min | 0.3 % |
| Boil | Chmiel do lambika | 200 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| Belgian Style Ale Yeast Blend | Ale | Liquid | 35 ml | White Labs |
| Belgian Sour Mix 1 | Ale | Liquid | 50 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|-----------|------------|
| Water Agent | Lactic Acid | 16 g | Mash | 60 min |
| Flavor | Oak Chips | 30 g | Secondary | 105 day(s) |