

# #1 Lambic

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **3.3**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 2 kg (57.1%)   | 81 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1.5 kg (42.9%) | 75 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |

## Yeasts

| Name           | Type | Form    | Amount | Laboratory |
|----------------|------|---------|--------|------------|
| Fermentis S-33 | Ale  | Dry     | 12 g   | ---        |
| Wyeast 3278    | Ale  | Culture | 20 g   | ---        |

## Extras

| Type   | Name          | Amount | Use for   | Time       |
|--------|---------------|--------|-----------|------------|
| Flavor | Płatki dębowe | 50 g   | Secondary | 300 day(s) |