

#28 Lambic One

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **6**
- SRM **4.1**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **74 C**, Time **45 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **74C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (72.7%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	34 g	45 min	2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	20 ml	Wyeast Labs