

#54+55 Lambik 3.0 + BPA dla Żeglenia

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **8**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **1 min**
- Evaporation rate **12 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (63.6%)	78 %	5
Grain	Pszenica niestodowana	1.6 kg (24.2%)	75 %	3
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Slant	264.7 ml	Wyeast Labs

Notes

- za duża wydajność
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