

# Homo lambicus

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- Gravity **12.6 BLG**
- ABV ---
- IBU **37**
- SRM **3.8**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **60.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (66.7%)	81 %	4
Adjunct	Pszenica niesłodowana	3.5 kg (33.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	200 g	60 min	3.6 %