

# Lambic

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.4**
- Style **Gueuze**

## 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 **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Adjunct	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	30 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale