

Lambic #2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **4**
- SRM **4**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.2 kg (42.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (38.5%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 5 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 04.01.2020 - przelanie do szklanego balona ze 100ml gęstwy Melange
Jan 4, 2020, 9:57 PM