

Lambic

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU ---
- SRM **3.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **210 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.83 kg (65.4%)	81 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (34.6%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mieszany 2015	100 g	0 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3763 Roselare Ale Blend	Ale	Liquid	125 ml	Wyeast Labs