

# Lambic

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- 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   | Pilznieński           | 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<br>Roselare Ale Blend | Ale  | Liquid | 125 ml | Wyeast Labs |