

# Lambic A

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.5**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **80C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type                    | Name                     | Amount       | Yield | EBC |
|-------------------------|--------------------------|--------------|-------|-----|
| Grain                   | GlobalMalt Pale Ale/Pils | 3.6 kg (60%) | 82 %  | 5   |
| Grain                   | GlobalMalt Pszeniczny    | 1.2 kg (20%) | 84 %  | 5   |
| Grain                   | Płatki pszeniczne        | 1.2 kg (20%) | 85 %  | 3   |
| Dodanie w przerwie 72*C |                          |              |       |     |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Lambic Blend | Ale  | Liquid | 125 ml | Wyeast Labs |