

# Lambic Unblended WLP653

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **2**
- SRM **3.5**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	2 kg (38.5%)	80 %	4
Grain	Płatki pszeniczne	2 kg (38.5%)	85 %	3
Grain	Viking Pale Ale malt	1.2 kg (23.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	5 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis
White Labs WLP653 Brettanomyces lambicus	Ale	Liquid	125 ml	Wyeast

## Notes

- zakres temp dla fermentacji: 17 - 24  
*Mar 17, 2019, 10:15 PM*