

# Lambic v1

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (70%) | 80 %  | 5   |
| Grain | Płatki pszeniczne    | 1.5 kg (30%) | 85 %  | 3   |

## Yeasts

| Name          | Type | Form   | Amount  | Laboratory |
|---------------|------|--------|---------|------------|
| wyeast - 3278 | Ale  | Liquid | 1000 ml | starter    |