

Lambiczi

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **3**
- SRM **4.3**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **70 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.8%)	81 %	4
Grain	Pszeniczny	2 kg (29.4%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (5.9%)	85 %	3
Grain	Weyermann - Carapils	0.4 kg (5.9%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	6 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Slant	500 ml	Fermentum Mobile
Bretanomycesy	Ale	Liquid	500 ml	od kogokolwiek

Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus plantarum	1 g	Secondary	120 day(s)

Other	Bretanomyces	150 g	Secondary	120 day(s)
Other	Owoce	1200 g	Secondary	120 day(s)