

# lambiczi

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **3.9**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.9 kg (50%)	81 %	4
Grain	Pszeniczny	0.9 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	5 g	90 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa po czerwonym dzikim winie	Ale	Slant	50 ml	domowe

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	2 g	Secondary	365 day(s)