

# Lambiczi

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	2 kg (66.7%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (33.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	75 g	120 min	3 %
Stary chmiel (2014)				

## Yeasts

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

## Notes

- Do dokończenia

<https://www.homebrewersassociation.org/homebrew-recipe/the-singers-belgian-style-lambic/>  
Jul 6, 2020, 10:40 AM