

# Lambik

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **6**
- SRM **4**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	0.75 kg (33.3%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (66.7%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	3 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Antidoot blend	Ale	Slant	800 ml	własne