

# Lambik

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **20**
- SRM **4**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	80 %	4
Grain	Płatki pszeniczne	2.5 kg (41.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mix	100 g	90 min	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Champagne	Dry	11.5 g	---
Wyeast - Belgian Lambic Blend	Champagne	Liquid	125 ml	---