

# Lambik brzoskwiniowy

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- Gravity **14 BLG**
- ABV ---
- IBU **5**
- SRM **4.1**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	90 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	100 ml	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Brzoskwinie	2000 g	Secondary	60 day(s)