

LAMBO 2019

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU ---
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (51.7%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (34.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (13.8%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 20 ml | Wyeast Labs |
| Wyeast - Belgian Strong Ale | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|----------|
| Other | sanprobi | 20 g | Primary | 2 day(s) |