

# lindermans

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **8**
- SRM **3.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński       | 2.5 kg (45.5%) | 81 %  | 4   |
| Grain | Pszeniczny        | 2 kg (36.4%)   | 85 %  | 4   |
| Grain | Żyto niesłodowane | 1 kg (18.2%)   | 63 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 90 min | 15.5 %     |

## Yeasts

| Name       | Type | Form   | Amount | Laboratory     |
|------------|------|--------|--------|----------------|
| trois vrai | Ale  | Liquid | 400 ml | od kogokolwiek |

## Extras

| Type  | Name                    | Amount | Use for   | Time       |
|-------|-------------------------|--------|-----------|------------|
| Other | Lactobacillus plantarum | 4 g    | Secondary | 120 day(s) |
| Other | Wiśnie                  | 3500 g | Secondary | 120 day(s) |