

## Lambic v2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.7**
- Style **Straight (Unblended) Lambic**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3
Grain	Płatki owsiane	0.8 kg (18.6%)	85 %	3
Grain	Strzegom Wiedeński	1 kg (23.3%)	79 %	10

### Yeasts

Name	Type	Form	Amount	Laboratory
wyeast - 3278	Ale	Liquid	500 ml	starter wykonany z resztek z saszetki