Lambiczi

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **3.6**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	2 kg *(66.7%)*	80 %	5
Adjunct	Pszenica niesłodowana	1 kg *(33.3%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	75 g	120 min	3 %
Stary chmiel (2014)				

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs

Notes

- Do dokończenia

  https://www.homebrewersassociation.org/homebrew-recipe/the-singers-belgian-style-lambic/
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