

## 26# pierwsze lambiczi

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **24**
- SRM **2.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	3.5 kg (53.8%)	75 %	3
Grain	Słód jęczmienny	3 kg (46.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mieszanka do lambica	50 g	60 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	15 ml	Fermentum Mobile