

Apple Lindemans Lambic

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.4**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **10 min**
- Temp **100 C**, Time **90 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **90 min** at **100C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (75%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (25%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Dry Hop | Ella (AUS) | 5 g | 3 day(s) | 14.6 % |
| Aroma (end of boil) | Cascade PL | 10 g | 5 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 10 g | 15 min | 5.2 % |
| Boil | Simcoe | 25 g | 60 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|---------|--------|------------|
| dzikie drożdże i bakterie | Ale | Culture | --- g | przyroda |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------|--------|----------|--------|
| Flavor | koncentrat jabłkowy | 2000 g | Bottling | 7 min |
| Other | cukier trzcinowy | 1000 g | Bottling | 60 min |

Notes

- Fermentacja burzliwa, do osiągnięcia około 2BLG. Zapewne na rok!? Przy dzikusach, oby krócej jak nie to kolejne kilka tygodni, miesięcy? Po zakończonej fermentacji zalewamy sokiem jabłkowym w ilości 2l. i 1kg.cukru,zamieszać i do butelek przez 6 miesięcy!
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