

# lambic

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **5**
- SRM **2.8**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **90 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (69%)     | 80.5 % | 2   |
| Grain | Płatki pszeniczne    | 1 kg (17.2%)   | 85 %   | 3   |
| Grain | Płatki orkiszowe     | 0.8 kg (13.8%) | 80 %   | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 10 g   | 60 min | 5.2 %      |

## Yeasts

| Name                                    | Type | Form  | Amount | Laboratory |
|---|------|-------|--------|------------|
| Wyeast 3787<br>Trappist High<br>Gravity | Ale  | Slant | 180 ml | ---        |