

lambic

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **7**
- SRM **3.4**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.24 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 1 kg (17.4%) | 75 % | 3 |
| Grain | Pszeniczny | 1.1 kg (19.1%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 3 kg (52.2%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (8.7%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 0.15 kg (2.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | mieszanka starych | 75 g | 60 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s-33 | Ale | Dry | 11 g | safale |