

## Lambic 2

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **2**
- SRM **5**
- Style **Gueuze**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **11 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **7.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **5.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **4.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **7.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (66.7%)	81 %	3.9
Adjunct	Pszenica niesłodowana	0.4 kg (26.7%)	75 %	3
Grain	Casttlemalting Abbey	0.1 kg (6.7%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	5 g	60 min	1 %