

## Lambic #2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **4**
- SRM **4**
- Style **Straight (Unblended) 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (42.3%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5
Grain	Pszeniczny	1 kg (19.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- 04.01.2020 - przelanie do szklanego balona ze 100ml gęstwy Melange  
*Jan 4, 2020, 9:57 PM*