

Lambic 2021 Cantillon

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **6**
- SRM **3.5**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.15 kg (59.7%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.25 kg (34.7%) | 75 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (5.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Styrian Aurora | 5 g | 90 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Ardennes | Ale | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | Suszone płatki drożdżowe | 1.5 g | Boil | 10 min |
| Water Agent | Siarczan cynku | 15 g | Boil | 10 min |