

Lambic 2021 Lindemans

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **3**
- SRM **3.7**
- Style **Fruit Lambic**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **45 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.15 kg (50%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 1.75 kg (40.7%) | 75 % | 3 |
| Grain | Weyermann - Carapils | 0.4 kg (9.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Styrian Aurora | 2.5 g | 90 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP565 - Belgian Saison I Yeast | Ale | Liquid | 100 ml | White Labs |
| Dregi Lindemans | Ale | Slant | 10 ml | --- |

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 |