

Lambic #32

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **8**
- SRM **4.1**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **0 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **39.6 liter(s)** of **76C** water or to achieve **53.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.8 kg (59.2%) | 79 % | 6 |
| Adjunct | Pszenica niesłodowana | 3 kg (30.6%) | 75 % | 3 |
| Grain | Żytni | 1 kg (10.2%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | mieszanka postarzana | 50 g | 85 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| Mélange Sour Blend | Ale | Liquid | 30 ml | --- |
| Roeselare Ale Blend | Ale | Liquid | 100 ml | --- |

Notes

- Wyeast 3763 Roeselare Ale Blend - 18 litrów
Mélange Sour Blend THE YEAST BAY - 19 litrów
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