

LAMBIC

- Gravity **16.4 BLG**
- ABV ---
- IBU **9**
- SRM **3.2**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **80 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

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

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **30 C**, Time **45 min**
- Temp **50 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **45 min** at **30C**
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **liter(s)** of **C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Pszenica niesłodowana | 2 kg (29.6%) | 80 % | --- |
| Grain | Castle Malting - Stód Piłznieński | 4 kg (59.3%) | 80 % | 3.5 |
| Grain | Castle Malting - Cara Clair | 0.5 kg (7.4%) | 80 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (3.7%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Wyleżakowany Magnum | 100 g | 80 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------------|-----|--------|--------|-------------|
| WLP672 - Lactobacillus Brevis | Ale | Liquid | 125 ml | White Labs |
| Safbrew S-33 | Ale | Dry | 11.5 g | Fermentis |
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 125 ml | Wyeast Labs |

Notes

- Drożdże Safbrew S-33 - do fermentacji burzliwej. Po 14 dniach fermentacji burzliwej, piwo przelano do szklanego gąsiora i zadano starter drożdżowy wykonany z drożdży Wyeast Lambic Blend oraz White Labs Lactobacillus Brevis.
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