

Lambicus totalus

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **13**
- SRM **5.2**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (46.2%) | 81 % | 4 |
| Grain | Barley, Flaked | 1.5 kg (23.1%) | 70 % | 4 |
| Grain | Pszeniczny | 1.5 kg (23.1%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4 % |