

LAMBICZEK DO BECZKI

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | pilzneński wyreman | 5 kg (71.4%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 2 kg (28.6%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Lambic Blend | Ale | Liquid | 1000 ml | Wyeast Labs |

Notes

- Starter z dwóch saszetek Wyeast - Belgian Lambic Blend
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