

# Lambiczi

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4**
- Style **Straight (Unblended) Lambic**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilznieński       | 1.55 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny        | 1.21 kg (39%) | 85 %  | 4   |
| Grain | Płatki pszeniczne | 0.34 kg (11%) | 85 %  | 3   |

## Hops

| Use for | Name      | Amount  | Time   | Alpha acid |
|---------|-----------|---------|--------|------------|
| Boil    | LambicMix | 19.11 g | 60 min | 4 %        |

## Yeasts

| Name | Type | Form   | Amount   | Laboratory |
|------|------|--------|----------|------------|
| FM28 | Ale  | Liquid | 76.43 ml | ---        |

## Notes

- chmielu z 50g  
*Nov 9, 2017, 1:52 AM*