

Lambiczne uzupełnienie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **2**
- SRM **3.8**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **10 %**
- Size with trub loss **66 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **82.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **54.6 liter(s)**

Steps

- Temp **73 C**, Time **40 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **83.6C**
- Add grains
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **80C**
- Sparge using **59.4 liter(s)** of **76C** water or to achieve **82.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	11.2 kg (70%)	81 %	4
Adjunct	Pszenica niesłodowana	0.4 kg (2.5%)	75 %	3
Grain	Rye, Flaked	0.4 kg (2.5%)	78.3 %	4
Grain	Płatki pszeniczne	1.2 kg (7.5%)	85 %	3
Grain	Castlemalting - Cara Clair	0.8 kg (5%)	78 %	4
Grain	Weyermann pszeniczny jasny	2 kg (12.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Suchary	Ale	Dry	20 g	Mangrove Jack's