

# Lambik #1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **3**
- SRM **5.4**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (46.7%)	80 %	4
Grain	Pszeniczny	3.5 kg (46.7%)	85 %	4
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zwietrzały	10 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Lambic Blend	Ale	Liquid	125 ml	Wyeast Labs
Zamarzły				
Mangrove Jack's BELGIAN TRIPEL M31	Ale	Dry	5 g	---
Pół torebki				