

Lambik

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **4.3**
- Style **Straight (Unblended) Lambic**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

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

Mash step by step

- Heat up **11 liter(s)** of strike water to **81.2C**
- Add grains
- Keep mash **40 min** at **73C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (58.8%) | 75 % | 7 |
| Grain | Pszenica niesłodowana | 1 kg (29.4%) | 70 % | 3 |
| Grain | Jęczmień niesłodowany | 0.4 kg (11.8%) | 60 % | 2 |