

# lamik

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **12**
- SRM **3.1**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **58 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (64.3%)	80 %	4
Grain	Pszeniczny	1.5 kg (35.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mieszanka starych	100 g	90 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	125 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	maliny	5000 g	Secondary	90 day(s)