

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) |