

## #160 Almost Lambic

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **3**
- SRM **4.4**
- Style **Fruit Lambic**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **95 min**
- Evaporation rate **11 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **32.6 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt  | 2.5 kg (40.7%)  | 82 %  | 4   |
| Grain | Pszeniczny           | 1.9 kg (30.9%)  | 85 %  | 4   |
| Grain | Viking Munich Malt   | 0.5 kg (8.1%)   | 78 %  | 18  |
| Grain | Viking Pale Ale malt | 1.25 kg (20.3%) | 80 %  | 5   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 6 g    | 60 min | 4.8 %      |

### Yeasts

| Name            | Type | Form   | Amount  | Laboratory |
|-----------------|------|--------|---------|------------|
| Roeselare Blend | Ale  | Liquid | 1500 ml | Wyeast     |

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Pożywka | 3 g    | Boil    | 11 min |