Lambic

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **2**
- SRM **4.7**
- Style **Gueuze**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **11 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ Pils	3.7 kg *(70.3%)*	82 %	4
Adjunct	Pszenica niesłodowana	1.3 kg *(24.7%)*	75 %	3
Grain	Casttlemalting Abbey	0.26 kg *(4.9%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	20 g	60 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3278 Belgian Lambic Blend	Ale	Liquid	100 ml	Wyeast