

105 Sour kit Lambic

Gueuze lambic (12 A)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 22,83 L
Boil Time: 60 min
End of Boil Vol: 20,83 L
Final Bottling Vol: 18,50 L
Fermentation: Ale, Two Stage

Date: 21 Nov 2021
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg forsÅ,g
Efficiency: 70,00 %
Est Mash Efficiency: 0,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
2,65 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	1	100,0 %	1,70 L
5,00 g	Saaz [3,40 %] - Boil 60,0 min	Hop	2	2,3 IBUs	-
1,0 pkg	Sour Batch Kidz (Imperial Yeast #F08)	Yeast	3	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,049 SG
Est Final Gravity: 1,007 SG
Estimated Alcohol by Vol: 5,5 %
Bitterness: 2,3 IBUs
Est Color: 8,2 EBC

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 28,38 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,72
Measured Mash PH: 0,00

Total Grain Weight: 2,65 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Sparge: Fly sparge with 28,38 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 99,02 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 99,02 g
 Table Sugar
Carbonation (from Meas Vol): Bottle
 with 0,00 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

DME = Urten fra grund opskrift.

Ikke en rigtigt Lambic opskrift. Hveden er malet. Men urten skulle også bruges til weisse. :-)

Imperial F08:

Temp: (20–24C) Flocculation: Low Attenuation: 80–95% Alcohol Tolerance: 12%

An exclusive funky blend containing a low attenuating Belgian saison yeast, Lacto, and three Brett yeast

strains.

This blend is great for emulating lambics, Flanders reds, sour farmhouse ales and any other brew you would like to funk up. Keep your IBU's under 3 to allow the lacto to work. Considering the components of this blend, allow for a long conditioning period of at least 6 months to really let the brett strains to shine.

This blend contains a strain that tests positive for the STA1 gene via PCR analysis and is therefore considered to be *Saccharomyces cerevisiae* var. *diastaticus*.

Lugtede brændt de sidste 5 minutter af kogningen. Der var brændt en del fast på varmelegemet. Måske udløst af at humlefilter og kølespiral stod direkte på bundfilteret?

Ingen brændt smag i urt.

Gærer i 3 x 9L fad 1-1½ år. Ca 7L i hver. Et fad havde dog tydeligt mindre end de andre.

Gær/bakterier fordelt efter bedste evne direkte fra pakningen.

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