

# Lambic (part deux)

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Date: 1/30/2010  
Category: 17 - Sour Ale  
Subcategory: D - Straight (Unblended) Lambic



Kettle Volume: 14.5 gal (S.G.: 1.045)  
Boil Duration: 90.0 min  
Evaporation: 2.25 gal  
Water Volume Added: 0.24 gal  
Final Volume: 12.0 gal (S.G.: 1.054)

Efficiency: 67.0%  
Attenuation: 93.0%  
Evap/Hour: 1.5 gal

## Ingredients:

18.0 lb Pilsen Malt  
9.28 lb Wheat Raw  
3.0 oz Saaz (2%) - added during boil, boiled 90.0 min  
2.0 tsp Irish Moss - added during boil, boiled 10.0 min

## Style:

Recipe	Guideline
Original Gravity: 1.054	1.040 - 1.054
Terminal Gravity: 1.004	1.001 - 1.010
Color: 3.95 °SRM	3.0 - 7.0
Alcohol: 6.55%	5.0% - 6.5%
Bitterness: 9.4	0.0 - 10.0



## Analysis:

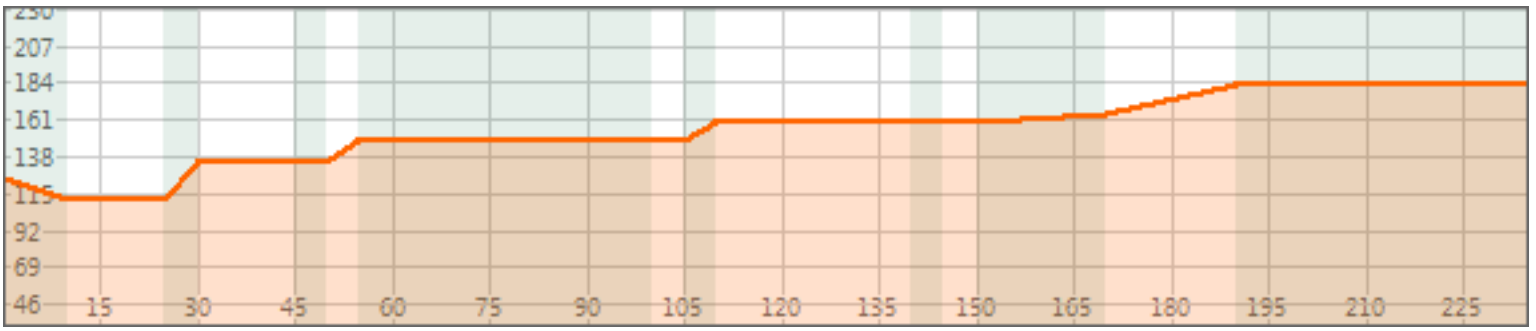
Apparent	Real	Weight	Calories
Original Extract: 13.26 °P	13.26 °P	Alcohol: 18.45 g	127.34 kcal
Attenuation: 93.0%	75.2%	Carbs: 11.37 g	43.2 kcal
Terminal Extract: 0.97 °P	3.29 °P	Protein: 0.8 g	3.18 kcal
% Alcohol: 6.55% ABV	5.18% ABW		Total: 173.73 kcal

## Schedule:

Ambient Air: 70.0 °F  
Source Water: 45.0 °F  
Elevation: 0.0 m

	Elapsed	Thickness	Final Temp	Available
<b>10.0 min Dough-In</b> <i>Liquor: 5.25 gal</i> <i>Strike: 126.2 °F</i> <i>Target: 113 °F</i>	00:10:00	0.77 qt/lb	113 °F	1.78 gal
<b>15.0 min Rest #1</b> <i>Rest: 15.0 min</i> <i>Final: 112.7 °F</i>	00:25:00	0.77 qt/lb	112.7 °F	1.78 gal

	<b>Elapsed</b>	<b>Thickness</b>	<b>Final Temp</b>	<b>Available</b>
<b>5.0 min Infusion #1</b> <i>Water: 2.05 gal</i> <i>Temperature: 212 °F</i> <i>Target: 58 °C</i>	00:30:00	1.07 qt/lb	136.4 °F	3.88 gal
<b>15.0 min Rest #2</b> <i>Rest: 15.0 min</i> <i>Final: 136.4 °F</i>	00:45:00	1.07 qt/lb	136.4 °F	3.88 gal
<b>5.0 min Transfer From Stukmanden</b> <i>Volume: 9.12 gal</i> <i>Final: 136.4 °F</i>	00:50:00	1.07 qt/lb	136.4 °F	3.59 gal
<b>5.0 min Infusion #2</b> <i>Water: 1.59 gal</i> <i>Temperature: 212 °F</i> <i>Target: 65 °C</i>	00:55:00	1.32 qt/lb	149.0 °F	5.22 gal
<b>45 min Rest #3</b> <i>Rest: 45 min</i> <i>Final: 149.0 °F</i>	01:40:00	1.32 qt/lb	149.0 °F	5.22 gal
<b>5.0 min Transfer From Stukmanden</b> <i>Volume: 8.52 gal</i> <i>Final: 149.0 °F</i>	01:45:00	1.32 qt/lb	149.0 °F	4.09 gal
<b>5.0 min Infusion #3</b> <i>Water: 1.89 gal</i> <i>Temperature: 212 °F</i> <i>Target: 72 °C</i>	01:50:00	1.7 qt/lb	161.6 °F	6.04 gal
<b>30 min Rest #4</b> <i>Rest: 30 min</i> <i>Final: 72.0 °C</i>	02:20:00	1.7 qt/lb	161.6 °F	6.04 gal
<b>5.0 min Transfer to Boil</b> <i>Volume: 7.73 gal</i> <i>Final: 161.6 °F</i>	02:25:00	1.7 qt/lb	161.6 °F	4.4 gal
<b>5.0 min Secondary to Mash</b> <i>Volume: 10.01 gal</i> <i>Final: 161.6 °F</i>	02:30:00	1.7 qt/lb	161.6 °F	5.77 gal
<b>20.0 min Rest #5</b> <i>Rest: 20.0 min</i> <i>Final: 75.0 °C</i>	02:50:00	1.7 qt/lb	167.0 °F	5.78 gal
<b>20.0 min Mash Out</b> <i>Heat: 20.0 min</i> <i>Target: 185.0 °F</i>	03:10:00	1.7 qt/lb	185.0 °F	5.81 gal
<b>45.0 min Sparge</b> <i>Untitled Sparge</i> <i>Volume: 7.95 gal</i> <i>Temperature: 85 °C</i> <i>Duration: 45.0 min</i> <i>Total Runoff: 14.01 gal</i>	03:55:00	0.0 qt/lb	184.3 °F	0.0 gal



**Notes:**

Maltodextrine as needed to raise the gravity