

Lambic #3

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Date: 1/22/2011
Category: 17 - Sour Ale
Subcategory: D - Straight (Unblended) Lambic



Kettle Volume: 18.08 gal (S.G.: 1.039)
Boil Duration: 120.0 min
Evaporation: 3.5 gal
Water Volume Added: 0.00 gal
Final Volume: 14.0 gal (S.G.: 1.050)

Efficiency: 67.0%
Attenuation: 95.0%
Evap/Hour: 1.75 gal

Ingredients:

19.0 lb Pilsen Malt
10.5 lb Wheat Raw
2.5 oz Saaz (2%) - added during boil, boiled 120.0 min

Style:

Recipe	Guideline
Original Gravity: 1.050	1.040 - 1.054
Terminal Gravity: 1.002	1.001 - 1.010
Color: 3.67 °SRM	3.0 - 7.0
Alcohol: 6.2%	5.0% - 6.5%
Bitterness: 6.7	0.0 - 10.0



Analysis:

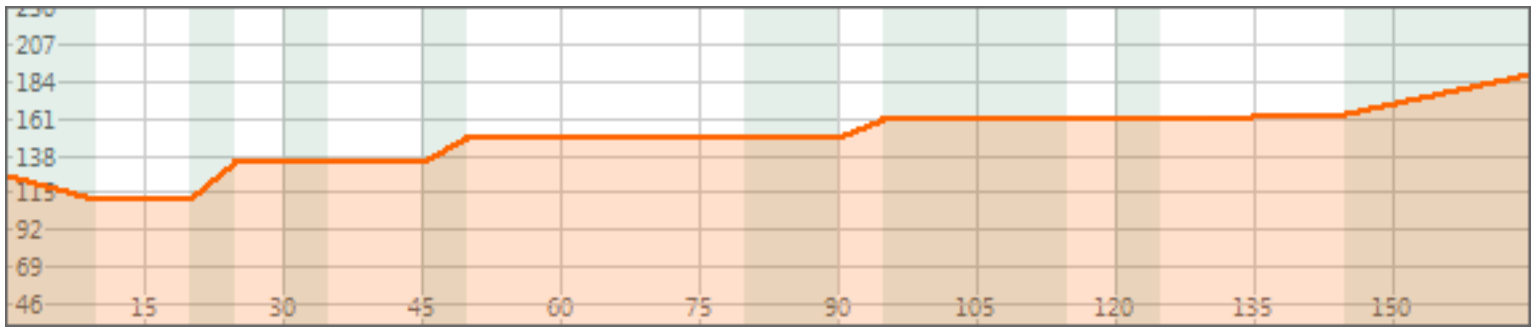
Apparent	Real	Weight	Calories
Original Extract: 12.34 °P	12.34 °P	Alcohol: 17.46 g	120.46 kcal
Attenuation: 95.0%	76.9%	Carbs: 9.77 g	37.11 kcal
Terminal Extract: 0.64 °P	2.85 °P	Protein: 0.68 g	2.73 kcal
% Alcohol: 6.2% ABV	4.91% ABW		Total: 160.31 kcal

Schedule:

Ambient Air: 20.0 °F
Source Water: 45.0 °F
Elevation: 600.0 ft

	Elapsed	Thickness	Final Temp	Available
10.0 min Dough-In <i>Liquor: 5.57 gal</i> <i>Strike: 126.47 °F</i> <i>Target: 113 °F</i>	00:10:00	0.75 qt/lb	113 °F	1.84 gal
10.0 min Rest #1 <i>Rest: 10.0 min</i> <i>Final: 113.0 °F</i>	00:20:00	0.75 qt/lb	113.0 °F	1.84 gal

	Elapsed	Thickness	Final Temp	Available
5.0 min Infusion #1 <i>Water: 2.17 gal</i> <i>Temperature: 210 °F</i> <i>Target: 136 °F</i>	00:25:00	1.05 qt/lb	136 °F	4.05 gal
5.0 min Stabilize <i>Rest: 5.0 min</i> <i>Final: 136.0 °F</i>	00:30:00	1.05 qt/lb	136.0 °F	4.05 gal
5.0 min Transfer From Stukmanden <i>Volume: 9.76 gal</i> <i>Final: 136.0 °F</i>	00:35:00	1.05 qt/lb	136.0 °F	3.76 gal
10.0 min Rest #2 <i>Rest: 10.0 min</i> <i>Final: 136.0 °F</i>	00:45:00	1.05 qt/lb	136.0 °F	3.76 gal
5.0 min Infusion #2 <i>Water: 1.98 gal</i> <i>Temperature: 210 °F</i> <i>Target: 150 °F</i>	00:50:00	1.34 qt/lb	150 °F	5.8 gal
30.0 min Rest #3 <i>Rest: 30.0 min</i> <i>Final: 150.0 °F</i>	01:20:00	1.34 qt/lb	150.0 °F	5.8 gal
10.0 min Transfer From Stukmanden <i>Volume: 9.56 gal</i> <i>Final: 150.0 °F</i>	01:30:00	1.34 qt/lb	150.0 °F	4.66 gal
5.0 min Infusion #3 <i>Water: 2.12 gal</i> <i>Temperature: 210 °F</i> <i>Target: 162 °F</i>	01:35:00	1.72 qt/lb	162 °F	6.85 gal
20 min Rest #4 <i>Rest: 20 min</i> <i>Final: 72.2 °C</i>	01:55:00	1.72 qt/lb	162.0 °F	6.85 gal
5.0 min Transfer to Boil <i>Volume: 2.01 gal</i> <i>Final: 162.0 °F</i>	02:00:00	1.72 qt/lb	162.0 °F	0.97 gal
5.0 min Secondary to Mash <i>Volume: 6.14 gal</i> <i>Final: 162.0 °F</i>	02:05:00	1.72 qt/lb	162.0 °F	3.46 gal
20.0 min Rest #5 <i>Rest: 20.0 min</i> <i>Final: 165.0 °F</i>	02:25:00	1.72 qt/lb	165.0 °F	3.47 gal
20.0 min Mash Out/Recirc <i>Heat: 20.0 min</i> <i>Target: 190.0 °F</i>	02:45:00	1.72 qt/lb	190.0 °F	3.5 gal
0.0 min Sparge <i>Sparge Volume: 17.26 gal</i> <i>Sparge Temperature: 190.0 °F</i> <i>Runoff: 18.0 gal</i>	02:45:00	0.0 qt/lb	190.0 °F	3.35 gal



Notes:

Maltodextrine as needed to raise the gravity