

Virgin Lambic

Author:
Category: 17 - Sour Ale
Subcategory: D - Straight (Unblended) Lambic



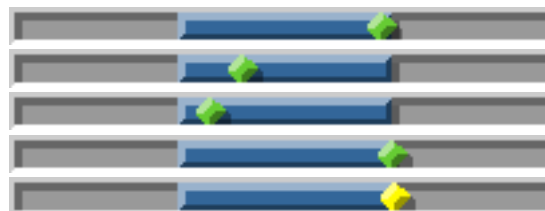
Kettle Volume: 13.71 gal (S.G.: 1.043)	Efficiency: 70.0%
Boil Duration: 90.0 min	Attenuation: 93.0%
Evaporation: 2.25 gal	Evap/Hour: 1.5 gal
Water Volume Added: 0.0 gal	
Final Volume: 11 gal (S.G.: 1.053)	

Ingredients:

15.0 lb Pilsen Malt
6.0 lb Wheat Raw
2.0 lb Wheat Flaked
1.0 lb Rice Hulls
3.0 oz Saaz (2%) - added during boil, boiled 90.0 min
7.0 oz Malto Dextrin
2.0 ea White Labs Belgian Sour Mix 1
2.0 tsp Irish Moss - added during boil, boiled 10.0 min
3.0 tbsp Buffer 5.2 - added during mash

Style:

Recipe	Guideline
Original Gravity: 1.053	1.040 - 1.054
Terminal Gravity: 1.004	1.001 - 1.010
Color: 3.64 °SRM	3.0 - 7.0
Alcohol: 6.5%	5.0% - 6.5%
Bitterness: 10.2	0.0 - 10.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 13.17 °P	13.17 °P	Alcohol: 18.32 g	126.4 kcal
Attenuation: 93.0%	75.2%	Carbs: 11.28 g	42.88 kcal
Terminal Extract: 0.96 °P	3.27 °P	Protein: 0.79 g	3.16 kcal
% Alcohol: 6.5% ABV	5.14% ABW		Total: 172.45 kcal

Schedule:

Ambient Air: 70.0 °F
Source Water: 60.0 °F
Elevation: 0.0 m

00:10:00 Dough-In
Liquor: 1.8 gal
Strike: 140.51 °F
Target: 113.0 °F

00:25:00 Rest #1
 Rest: 15.0 min
 Final: 112.4 °F

00:30:00 Infusion #1
 Water: 0.92 gal
 Temperature: 212 °F
 Target: 136.1 °F

00:45:00 Rest #2
 Rest: 15.0 min
 Final: 136.1 °F

00:50:00 Transfer to Stukmanden
 Volume: 4.03 gal
 Final: 136.1 °F

00:55:00 Infusion #2
 Water: 0.99 gal
 Temperature: 212 °F
 Target: 153.8 °F

01:40:00 Rest #3
 Rest: 45 min
 Final: 153.8 °F

01:45:00 Transfer to Stukmanden
 Volume: 2.8 gal
 Final: 153.8 °F

01:50:00 Infusion #3
 Water: 0.39 gal
 Temperature: 212 °F
 Target: 162 °F

02:20:00 Rest #4
 Rest: 30 min
 Final: 162.0 °F

02:25:00 Transfer to Boil
 Volume: 0.15 gal
 Final: 162.0 °F

