

## Achterlijk Fruitig Blondje - 5.8%

01 Brouwpunt 5L (70min) (rev 4) Fruit Lambic Author: Brouwerij op 8 Batch Size : 5.6 L Boil Size : 8.06 L Post-Boil Vol : 5.96 L Type: All Grain IBU : 4.6 L : 10 (Tinseth) Mash Water BU/GU : 0.17 Sparge Water : 5.05 L **21 EBC** Colour : 21 EBC Boil Time : 70 min Carbonation : 2.4 CO2-vol Total Water : 9.65 L Pre-Boil Gravity : 1.045 Brewhouse Efficiency: 71.8% : 1.060 Mash Efficiency: 73.3% Original Gravity Final Gravity : 1.016 Mash Profile Fermentables (1.54 kg) Herms Brouwerijop8 lambiek 1.219 kg - Swaen Pilsner 3.7 EBC (79.4%) 67.6 °C - Strike Temp 182 g - Wheat Flaked 3.2 EBC (11.9%) 62 °C - 10 min - Stap 1 72 °C - 50 min - Stap 2 ^ Laat de vlokken, om tot een goede omzetting... 134 g - Caramunich III 140 EBC (8.7%) 78 °C - 5 min - Stap 4 Hops (6 g) Fermentation Profile 15 min - 6 g - Northdown UK (Whole) - 7.89% (... Lambiek 20 °C - 7 days - Primary Miscellaneous 10 °C - 14 days - Secondary Mash - 0.457 g - Calcium Chloride (CaCl2) Mash - 0.448 g - Canning Salt (NaCl) Water Profile Mash - 0.185 g - Epsom Salt (MgSO4) Kraanwater Eindhoven (Style - General) Mash - 0.545 g - Gypsum (CaSO4) Mash - 0.175 g - Magnesium Chloride (MgCl2) Ca 329 Mg 51 Na 283 Cl 653 SO 718 Mash - 0.233 g - Sodium Metabisulfite (Na2S2O5) SO/Cl ratio: 1.1 Sparge - 0.42 g - Calcium Chloride (CaCl2) Mash pH: 5.34 Sparge - 0.413 g - Canning Salt (NaCl) Sparge pH: 6 Sparge - 0.17 g - Epsom Salt (MgSO4) Sparge - 0.5 g - Gypsum (CaSO4) Measurements Sparge - 0.612 ml - Lactic Acid 80% Sparge - 0.161 g - Magnesium Chloride (MgCl2) Mash pH: Sparge - 0.215 g - Sodium Metabisulfite (Na2S... Boil Volume: 15 min - Boil - 0.093 items - Protafloc Secondary - 1120 g - Frambozen (diepvries) Pre-Boil Gravity: Yeast 0.9 pkg - Wyeast Labs Belgian Lambic Blend 3278 Post-Boil Kettle Volume: Original Gravity: Fermenter Top-Up: Fermenter Volume: Final Gravity:

## Recipe Notes

Met regelmaat brouwen en proeven wij in ons kerkdorpje Acht met liefde achterlijk lekkere blondjes. Deze is geïnspireerd op een Kriek Lambiek

Bottling Volume: