

#97 Landly Framboise 1

Fruit Lambic (17 F)

Type: All Grain
Batch Size: 20,00 l
Boil Size: 23,30 l
Boil Time: 60 min
End of Boil Vol: 20,80 l
Final Bottling Vol: 19,00 l
Fermentation: Ale, Three Stage

Date: 16 Sep 2015
Brewer: Thomas Nylander Nørgaard
Asst Brewer:
Equipment: Brouwland gryde
Efficiency: 83,00 %
Est Mash Efficiency: 83,0 %
Taste Rating: 30,0

**Taste Notes:**

Ingredients

Amt	Name	Type	#	%/IBU
2,40 kg	DMG Pilsner (4,0 EBC)	Grain	1	54,5 %
2,00 kg	Wheat, Torrified (3,3 EBC)	Grain	2	45,5 %
8,00 g	Topaz [15,90 %] - Boil 10,0 min	Hop	3	5,5 IBUs
1,0 pkg	SafBrew Ale (DCL/Fermentis #S-33) [23,66 ml]	Yeast	4	-
1,0 pkg	Brettanomyces Lambicus (White Labs #WLP653) [50,28 ml] [Add t...	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,014 SG
Estimated Alcohol by Vol: 5,2 %
Bitterness: 5,5 IBUs
Est Color: 6,9 EBC

Measured Original Gravity: 1,041 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,1 %
Calories: 379,7 kcal/l

Mash Profile

Mash Name: Temperature Mash, 4 Step, Full Body
Sparge Water: 16,23 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,40 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 13,47 l of water at 53,4 C	50,0 C	30 min
Saccharification	Add 0,00 l of water and heat to 67,0 C over 15 min	67,0 C	60 min
Mash Step	Heat to 72,0 C over 5 min	72,0 C	20 min
Mash Out	Heat to 78,0 C over 5 min	78,0 C	10 min

Sparge: Fly sparge with 16,23 l water at 75,6 C

Mash Notes: Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 12,54 PSI
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Three Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 12,54 PSI
Age for: 60,00 days
Storage Temperature: 9,0 C

Notes

Baseret på:
<https://byo.com/mead/item/1749-lindemans-lambic-clone>

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