

Wizard Sour Brew #279

Straight (Unblended) Lambic (17 D)

Type: All Grain
Batch Size: 10.00 gal
Boil Size: 11.00 gal
Boil Time: 60 min
End of Boil Vol: 9.50 gal
Final Bottling Vol: 9.75 gal
Fermentation: -Ale Fermentation

Date: 05 Mar 2022
Brewer: dj
Asst Brewer:
Equipment: 03Concord
SAS50qt Stainless Pot
Efficiency: 75.00 %
Est Mash Efficiency: 76.9 %
Taste Rating: 0.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8.00 gal	RO Water	Water	1	-
10 lbs	Pilsner (2 Row) Ger (2.0 SRM)	Grain	2	51.9 %
5 lbs	Wheat Malt, Ger (2.0 SRM)	Grain	3	26.0 %
1 lbs 4.0 oz	Aromatic Malt (26.0 SRM)	Grain	4	6.5 %
1 lbs	Brown Malt (65.0 SRM)	Grain	5	5.2 %
1 lbs	Oats, Flaked (1.0 SRM)	Grain	6	5.2 %
1 lbs	Spelt (1.0 SRM)	Grain	7	5.2 %
2.00 oz	Goldings, East Kent [4.50 %] - Boil 60....	Hop	8	16.6 IBUs
1.0 pkg	Abbey Ale (White Labs #WLP530) [35....	Yeast	9	-
2.25 l	Starter Wort (Primary 0.0 mins)	Other	10	-
1.00 lb	CO2 (Bottling 0.0 mins)	Other	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 6.2 %
Bitterness: 16.6 IBUs
Est Color: 8.5 SRM

Measured Original Gravity:
1.055 SG
Measured Final Gravity: 1.009
SG
Actual Alcohol by Vol: 6.0 %
Calories: 181.9 kcal/12oz

Mash Profile

Mash Name: 1-step Mash
Sparge Water: 4.41 gal
Sparge Temperature: 76.0 C
Adjust Temp for Equipment:
TRUE

Total Grain Weight: 19 lbs 4.0
oz
Grain Temperature: 22.0 C
Tun Temperature: 22.0 C
Target Mash PH: 5.30

Est Mash PH: 5.62
Measured Mash PH: 5.30

Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 32.0 qt of water and heat to 63.0 C o...	63.0 C	60 min
Mash Out	Heat to 76.0 C over 7 min	76.0 C	5 min

Sparge: Fly sparge with 4.41 gal water at 76.0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 18.25 PSI
Keg/Bottling Temperature: 6.0 C
Fermentation: -Ale Fermentation

Volumes of CO2: 2.9
Carbonation Used: Keg with
18.25 PSI
Age for: 7.00 days
Storage Temperature: 7.2 C

Notes

To Mash: 2.4 g CaSO₄, 2.2 g MgSO₄, 0.4 g NaCl, 3.4 g CaCl₂

To boil: Forgot Irish moss

To Fermenter: 4 g DAP, 10mg Zn (from ZnSO₄ solution), 20 mg biotin pill, oxygenate 60 sec

Screwups:

Water Profile: 49 ppm Ca, 7 ppm Mg, 5 ppm Na, 72 ppm SO₄, 63 ppm Cl

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