Product: Lambic **Date: 31 December 2019**

Partial Boil:

Pour 5 lbs Wheat Malt Extract (DME) and 3 lbs Pilsen Malt Extract (DME) into an 8-gallon kettle.

Stir in 2 gallons of water and then bring to a boil.

Boil for 30 minutes.

Dump into 4 gallons of chilled water (left in the garage overnight).

Measured Temperature 86 °F

Chill in garage until the wort reaches a pitchable temperature. Left in the garage for about 2 hours at 86 °F.

Measured Temperature 78 °F

Specific Gravity (Hydrometer):

SG: 1.054 PA: 7% Brix: 14°

First Racking (Hydrometer): Date: 19 January 2020

SG: 1.028 PA: 3¾ % Brix: 7½°

Notes: Racked into a 6-gallon carboy Great flavor. Showing funk already. Yield about 6 gallons (carboy nearly full).

Second Racking: Date: 8 February 2020

Notes: Bottled 2+ gallons of plain Lamb in 12 22-oz bottles. Added 1 oz corn sugar per gallon of product as a priming sugar. Racked remaining product (about 4 gallons) onto 10 lbs of frozen raspberries (thawed) in a plastic primary to start fermenting again.

Third Racking: **Date: 23 February 2020**

Notes: Racked about 4 ½ gallons of product into a 5-gallon carboy. Added ¾ cup of cane sugar (out of corn sugar) to keep fermentation going to purge the oxygen from the carboy (because there is a lot of headspace) and keep the yeast healthy to bottle condition later.

Bottling/Kegging (Hydrometer): **Date: 5 March 2020**

Notes: Racked about 4 ½ gallons of product into a bottling bucket. Added 5 oz cane sugar as priming sugar. Bottled 2+ gallons of finished raspberry lambic in 12 22-oz bottles and another gallon in 10 12-oz bottles. Remaining 1 ½ gallons of product went to a keg.

***** Notes *****

STRAIN: 3278

BELGIAN LAMBIC BLEND ™

Species: Saccharomyces cerevisiae, Brettanomyces, Lactobacillus, & Pediococcus blend

Profile: This blend contains yeast and bacteria cultures important to the production of spontaneously fermented beers of the Lambic region. Specific proportions of a Belgian style ale strain, a sherry strain, two Brettanomyces strains, a Lactobacillus culture, and a Pediococcus culture produce the desirable flavor components of these beers as they are brewed in Brussels. Propagation of this culture is not recommended and will result in a change of the proportions of the individual components. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.

Flocculation	Varies
Attenuation	70 – 80
Temperature Range	63 - 75°F
ABV	11