

Home Brewing Spontaneously Fermented Beers

Full Guide + Safety

1. Grain Bill & Mashing

- 60–70% Pilsner malt
- 30–40% unmalted wheat
- Aged hops

Mash Temp: 148–152°F

Mash pH: 5.2–5.4

Safety: Hot liquid burns, stuck mash risk, avoid pH >5.6.

2. Boil

Long boil 60–240 minutes.

Post-boil pH: 5.0–5.2

Safety: Boil-overs, steam burns.

3. Cooling & Spontaneous Inoculation

Cool in 35–50°F air for 12–18 hours.

Use mesh screen.

Safety: Do not taste wort pre-fermentation; contamination risks.

4. Fermentation

Stages over months to years.

Keep 60–75°F.

Safety: Use blowoff tube, do not seal airtight.

pH milestones: <4.8 early, <4.0 later.

5. Aging

1–3 years.

Avoid oxygen exposure.

6. Packaging

Ensure gravity <1.008 .

Safety: Prevent bottle bombs.

Safety Summary

Mash pH 5.2–5.4

Boil pH 5.0–5.2

Coolship safety: mesh cover, proper temps

Fermentation: blowoff, venting

Aging: minimize oxygen

Packaging: confirm stable gravity

5 gallon Lambic - 5.8%

Lambic

Author:

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.46
 Color : 4 SRM
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.051
 Original Gravity : 1.058
 Final Gravity : 1.014

Fermentables (11 lb)

7 lb 8 oz - Brewers Malt 2-Row 1.9 °L (68.2%)
 3 lb 8 oz - Wheat Soft Red, Flaked 1.7 °L (31...)

Hops (1.5 oz)

60 min - 1.5 oz - Aged hops (low alpha acid)...

Yeast

1 pkg - Wyeast Labs Belgian Lambic Blend 3278

Starter

Step 1: 1.3 L (4.52 oz DME / 5.5 oz LME)
 213 billion yeast cells
 11 million cells / ml

Default

Batch Size : 5 gal
 Boil Size : 6.27 gal
 Post-Boil Vol : 5.48 gal

Mash Water : 4.87 gal
 Sparge Water : 2.41 gal
 Boil Time : 60 min
 Total Water : 7.28 gal



4 SRM

Brewhouse Efficiency: 72%
 Mash Efficiency: 75.7%

Mash Profile

High fermentability
 156 °F - 60 min - Temperature

Fermentation Profile

Ale
 68 °F - 365 days - Primary
 68 °F - 182 days - Secondary

Water Profile

Default (Style - General)
 Ca 100 Mg 15 Na 6 Cl 89 SO 158 HCO 43

SO/Cl ratio: 1.8
 Mash pH: 5.71

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: