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# JEUNES ET VIEUX

## STRAIGHT UNBLENDED LAMBIC

**OG:** 1.057                      **Color:** 5 SRM  
**FG:** 1.011                      **ABV:** 6%  
**IBU:** ~5

Extract	Weight	Percent
Wheat DME	4lbs	57.1
Pilsner DME	2lbs	28.6
Corn Sugar	1lb	14.3

Hops	Weight	IBU
Aged Hops, 90 mins	3oz	~5

**Yeast**  
White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

White Labs Belgian Sour Mix I WLP655 or Wyeast Belgian Lambic Blend 5278

**Additional** - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 23D - Straight (Unblended) Lambic

Straight lambics are single-batch, unblended beers. Since they are unblended, the straight lambic is often a true product of the "house character" of a brewery and will be more variable than a gueuze. They are generally served young (6 months) and on tap as cheap, easy-drinking beers without any filling carbonation. Younger versions tend to be one-dimensionally sour since a complex Brett character often takes upwards of a year to develop. An enteric character is often indicative of a lambic that is too young. A noticeable vinegary or cidery character is considered a fault by Belgian brewers. Since the wild yeast and bacteria will ferment ALL sugars, they are bottled only when they have completely fermented. Lambic is served uncarbonated, while gueuze is served effervescent. IBUs are approximate since aged hops are used; Belgians use hops for anti-bacterial properties more than bittering in lambics.

Young examples are often noticeably sour and/or lactic, but aging can bring this character more in balance with the malt, wheat and barnyard characteristics. Fruity flavors are simpler in young lambics and more complex in the older examples, where they are reminiscent of apples or other light fruits, rhubarb, or honey. Some oak or citrus flavor (often grapefruit) is occasionally noticeable. An enteric, smoky or cigar-like character is undesirable. Hop bitterness is low to none. No hop flavor. No diacetyl.

Vital Statistics:	OG: 1.040 – 1.054	SRM: 3 – 7
IBUs: 0 – 10	FG: 1.001 – 1.010	ABV: 5 – 6.5%

**Commercial Examples:** The only bottled version readily available is Cantillon Grand Cru Bruocsella of whatever single batch vintage the brewer deems worthy to bottle. De Cam sometimes bottles their very old (5 years) lambic.

## ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
5lbs Pilsner Malt  
3lbs Wheat Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

## BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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