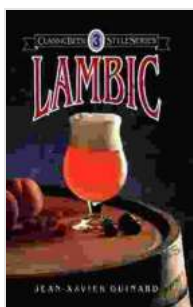


# Lambic: The Classic Beer Style That's Worth the Wait

Lambic is a unique and complex beer style that is brewed in Belgium. It is made with spontaneously fermented wort and aged in oak barrels for months or even years. The result is a beer that is sour, funky, and refreshing.



## Lambic (Classic Beer Style Series Book 3) by Brendan Fawn

★★★★☆ 4.7 out of 5

Language : English

File size : 2462 KB

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Screen Reader : Supported

Enhanced typesetting: Enabled

Print length : 169 pages



Lambic is one of the oldest beer styles in the world, dating back to the Middle Ages. It is believed to have originated in the Pajottenland region of Belgium, which is located just west of Brussels. The region is home to a number of spontaneous fermentation breweries, which are breweries that use wild yeast to ferment their beer.

The spontaneous fermentation process is what gives lambic its unique flavor profile. Wild yeast is much more unpredictable than commercial yeast, and it can produce a wide variety of flavors and aromas. This can result in a beer that is sour, funky, fruity, or even spicy.

After fermentation, lambic is aged in oak barrels for months or even years. The aging process helps to develop the beer's complex flavor profile. The tannins in the oak barrels add a subtle bitterness to the beer, and the oxygen that seeps into the barrels over time helps to create a more complex and balanced flavor.

Lambic is a beer that is best enjoyed slowly and savored. It is a complex and nuanced beer that can be enjoyed by both beer lovers and wine lovers alike.

## The Different Types of Lambic

There are three main types of lambic:

- **Traditional lambic** is made with 100% lambic wort. It is typically aged for at least one year, and it has a sour, funky flavor.
- **Fruit lambic** is made with lambic wort that has been fermented with fruit. The most common fruits used are cherries, raspberries, and strawberries. Fruit lambic is typically sweeter than traditional lambic, and it has a more complex flavor profile.
- **Gueuze** is a blend of young and old lambic. It is typically aged for at least two years, and it has a more complex flavor profile than traditional lambic. Gueuze is often considered to be the pinnacle of the lambic style.

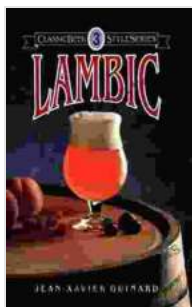
## How to Enjoy Lambic

Lambic is a beer that is best enjoyed slowly and savored. It can be paired with a variety of foods, including cheese, fruit, and desserts.

Here are some tips for enjoying lambic:

- Serve lambic at a cool temperature, between 50 and 55 degrees Fahrenheit.
- Use a tulip-shaped glass to allow the beer to develop its full flavor and aroma.
- Let the beer sit for a few minutes before drinking it. This will allow the flavors to meld together.
- Pair lambic with a variety of foods, including cheese, fruit, and desserts.

Lambic is a unique and complex beer style that is worth the wait. It is a beer that can be enjoyed by both beer lovers and wine lovers alike. If you are looking for a beer that is sure to impress, lambic is the perfect choice.



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