

# Mietowo Rabarbarowy Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **7.1**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (33.3%) | 79 %  | 6   |
| Grain | Monachijski       | 4 kg (66.7%) | 80 %  | 16  |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Marynka     | 30 g   | 60 min   | 7.7 %      |
| Boil    | Huell Melon | 50 g   | 15 min   | 7.5 %      |
| Dry Hop | Citra       | 100 g  | 4 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Herb   | Mięta truskawkowa | 50 g   | Boil    | 20 min |
| Flavor | Rabarbar          | 250 g  | Boil    | 20 min |