

Rabarbalove

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **4.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **75C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (80%)	80 %	7
Grain	Płatki owsiane	1 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Super Galena	5 g	30 min	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lacrosti	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z rabarbaru	5000 g	Secondary	14 day(s)