

rabarbar

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **9.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1 kg (71.4%) | 80 % | 7 |
| Grain | Pszeniczny | 0.4 kg (28.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Mosaic | 5 g | 20 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|------------|
| Gozdawa - Classic Belgian Witbier | Wheat | Dry | 5 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | rabarbar | 1000 g | Secondary | 6 day(s) |
| Flavor | laktoza | 500 g | Bottling | --- |