

Rabarbarowy Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.3**
- Style **Witbier**

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 **24.9 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (47.6%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 1 kg (23.8%) | 81 % | 6 |
| Adjunct | Pszenica niesłodowana | 1 kg (23.8%) | 75 % | 3 |
| Liquid Extract | syrop truskawkowy | 0.2 kg (4.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 20 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 35 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Kolendra indyjska | 20 g | Boil | 10 min |
| Flavor | Rabarbar | 200 g | Boil | 10 min |

| | | | | |
|--------|-----------------------------|------|------|-------|
| Flavor | Skórka z pomarańczy świeżej | 50 g | Boil | 5 min |
|--------|-----------------------------|------|------|-------|