

Rhubarb Witbier

- Gravity **11.5 BLG**
- ABV ---
- IBU **31**
- SRM **4.2**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

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

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (51.3%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 1.5 kg (38.5%) | 81 % | 6 |
| Grain | Wheat, Flaked | 0.4 kg (10.3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Spice | Kolendra indyjska | 20 g | Boil | 10 min |
| Flavor | Rabarbar | 200 g | Boil | 10 min |
| Flavor | Curacao | 20 g | Boil | 5 min |
| Flavor | Skórka z bergamotki | 20 g | Boil | 5 min |

| | | | | |
|--------|------------------------------|------|------|-------|
| Flavor | Skórka z pomarańczy świeżej | 50 g | Boil | 5 min |
| Flavor | Skórka z grejpfruta świeżego | 25 g | Boil | 5 min |