

# rabarbar kveik ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **7.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **65 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	amber malt simpsons	1 kg (16.7%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	chmiel domowy	50 g	60 min	5 %
Boil	chmiel domowy	20 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ebbegarden kveik	Ale	Slant	20 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	rabarbar	2000 g	Secondary	7 day(s)