

## rabarbar39+19

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **4.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **58 liter(s)**
- Trub loss **8 %**
- Size with trub loss **68.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **84.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**

### Mash step by step

- Heat up **27.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **65.8 liter(s)** of **76C** water or to achieve **84.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	6 kg (49.6%)	81 %	4
Dry Extract	Briess DME - Golden Light	1.8 kg (14.9%)	95 %	8
Dry Extract	Briess DME - Bavarian Wheat	1 kg (8.3%)	95 %	6
Grain	Simpsons - Golden Naked Oats	1 kg (8.3%)	73 %	20
Grain	Briess - Munich Malt 10L	2.3 kg (19%)	77 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Aroma (end of boil)	Citra	50 g	15 min	12 %
Whirlpool	Citra	150 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP565 - Belgian Saison I Yeast	Ale	Liquid	200 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	10 g	Boil	15 min