

# Rabarbarowy sour ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (46.2%)	81 %	4
Grain	Pszeniczny	1.2 kg (46.2%)	85 %	4
Grain	Płatki owsiane	0.2 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	500 g	Secondary	5 day(s)

## Notes

- Zakwaszanie lactobacillus rhamnosus w garze.  
*Jun 11, 2018, 11:16 PM*