

# RABARBARRRRR kwas

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **3.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Suflet Pale Ale malt	1.25 kg (50%)	80 %	5
Grain	Pszeniczny	1.25 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7.5 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis