

# Rabarbiozo

- Gravity **9.3 BLG**
- ABV ---
- IBU **19**
- SRM **7.5**
- Style **Fruit Beer**

## 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (55.6%)	81 %	4
Grain	Weyermann pszeniczny jasny	1 kg (27.8%)	80 %	6
Grain	Melanoidynowy 60-80 EBC Weyermann	0.4 kg (11.1%)	75 %	70
Grain	Weyermann - Acidulated Malt	0.2 kg (5.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	45 min	11 %
Boil	lunga	5 g	15 min	11 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	180 g	Boil	60 min
Fining	Mech irlandzki	4 g	Boil	15 min
Flavor	Rabarbar	200 g	Secondary	10 day(s)