

Rhabarberbarbara Barbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **6**
- SRM **3.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (16.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	50 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	10 g	AB Mauri