

# Rhabarberbarbarbarbier

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **4**
- SRM **4.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **20 %**
- Size with trub loss **15.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **80C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (55.6%)	81 %	4
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	40 min	3.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	3000 g	Secondary	7 day(s)

## Notes

- Kettle Sour - Sanprobi IBS  
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