

## Saison z rabarbarem

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4.8**
- Style **Fruit Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.8%)	81 %	4
Grain	Monachijski	0.9 kg (15.1%)	80 %	16
Grain	Pszeniczny	0.65 kg (10.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.7%)	75 %	30
Sugar	Cukier kandyzowany biały	0.5 kg (8.4%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triskel	25 g	60 min	3.5 %
Boil	Strisselspalt	20 g	15 min	4 %
Boil	Strisselspalt	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

## Extras

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