

Sour ale Rabarbar

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.5**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (80%) | 82 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 1 kg (20%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Huell Melon | 20 g | 60 min | 7.5 % |
| Dry Hop | Huell Melon | 30 g | 7 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 12.65 g | --- |

Extras

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