

# Rabarbarowy Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.3**
- Style **Witbier**

## 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 **24.9 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

| Type           | Name                  | Amount        | Yield | EBC |
|----------------|-----------------------|---------------|-------|-----|
| Grain          | Strzegom Pilzneński   | 2 kg (47.6%)  | 80 %  | 4   |
| Grain          | Strzegom pszeniczny   | 1 kg (23.8%)  | 81 %  | 6   |
| Adjunct        | Pszenica niesłodowana | 1 kg (23.8%)  | 75 %  | 3   |
| Liquid Extract | syrop truskawkowy     | 0.2 kg (4.8%) | 100 % | --- |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Hallertau Blanc | 20 g   | 60 min | 8 %        |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 35 ml  | Fermentum Mobile |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | Kolendra indyjska | 20 g   | Boil    | 10 min |
| Flavor | Rabarbar          | 200 g  | Boil    | 10 min |

|        |                                |      |      |       |
|--------|--------------------------------|------|------|-------|
| Flavor | Skórka z<br>pomarańczy świeżej | 50 g | Boil | 5 min |
|--------|--------------------------------|------|------|-------|