

rabarbar kveik ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **9**
- SRM **7.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | amber malt simpsons | 1 kg (16.7%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Mash | chmiel domowy | 50 g | 60 min | 5 % |
| Boil | chmiel domowy | 20 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| ebbegarden kveik | Ale | Slant | 20 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | rabarbar | 2000 g | Secondary | 7 day(s) |