

# Rhubarb Witbier

- Gravity **11.5 BLG**
- ABV ---
- IBU **31**
- SRM **4.2**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (51.3%)	80 %	4
Grain	Strzegom pszeniczny	1.5 kg (38.5%)	81 %	6
Grain	Wheat, Flaked	0.4 kg (10.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	20 g	Boil	10 min
Flavor	Rabarbar	200 g	Boil	10 min
Flavor	Curacao	20 g	Boil	5 min
Flavor	Skórka z bergamotki	20 g	Boil	5 min

Flavor	Skórka z pomarańczy świeżej	50 g	Boil	5 min
Flavor	Skórka z grejpfruta świeżego	25 g	Boil	5 min