

Rabarbiozo

- Gravity **9.3 BLG**
- ABV ---
- IBU **19**
- SRM **7.5**
- Style **Fruit Beer**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (55.6%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (27.8%) | 80 % | 6 |
| Grain | Melanoidynowy 60-80 EBC Weyermann | 0.4 kg (11.1%) | 75 % | 70 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (5.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 10 g | 45 min | 11 % |
| Boil | lunga | 5 g | 15 min | 11 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Rabarbar | 180 g | Boil | 60 min |
| Fining | Mech irlandzki | 4 g | Boil | 15 min |
| Flavor | Rabarbar | 200 g | Secondary | 10 day(s) |