

# Sour ale Rabarbar

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- 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)