

# 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 niestodowana	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 pomarańczy świeżej	50 g	Boil	5 min
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