

# Rhabarberbarbara

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **7**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (50%)	81 %	4
Grain	Pszeniczny	1.25 kg (37.5%)	85 %	4
Grain	Płatki pszeniczne	0.26 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	30 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	2500 g	Secondary	7 day(s)