

# Sour ALE 10 blg RABARBAR - ochyda

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-5	Ale	Slant	200 ml	Fermentum Mobiles

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	3000 g	Primary	3 day(s)

## Notes

- Rabarbar w cząstkach . Piekarnik 250 C na 15 minut.  
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