rabarbar

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **11**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **9.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **9.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg *(71.4%)*	80 %	7
Grain	Pszeniczny	0.4 kg *(28.6%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	5 g	20 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Classic Belgian Witbier	Wheat	Dry	5 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	rabarbar	1000 g	Secondary	6 day(s)
Flavor	laktoza	500 g	Bottling	---