

# Boba Fett

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **4.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **13.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (100%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
L. Plantarum	Ale	Dry	20 g	Bakterie
Burlington Ale	Ale	Slant	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Sok z Aronii	400 g	Secondary	14 day(s)