

Chewbacca

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **15.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.75 kg (72.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	16
Grain	Abbey Malt Weyermann	0.5 kg (7.6%)	75 %	45
Grain	Strzegom Karmel 150	0.4 kg (6.1%)	75 %	150
Grain	Strzegom Karmel 300	0.4 kg (6.1%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Boil	Simcoe	20 g	15 min	13 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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