

# The Last Jedi

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **28**
- SRM **52.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (36.3%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (24.2%)	79 %	16
Grain	Special B Malt	1.1 kg (13.3%)	65.2 %	315
Grain	Płatki owsiane	0.6 kg (7.3%)	75 %	3
Grain	Fawcett - Pale Chocolate	0.6 kg (7.3%)	71 %	500
Grain	Fawcett - Chocolate	0.5 kg (6.1%)	60 %	1100
Sugar	Milk Sugar (Lactose)	0.46 kg (5.6%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Fuggles	30 g	20 min	4.5 %