

# Chewbacca duży

- Gravity **14.6 BLG**
- ABV ---
- IBU **34**
- SRM **21.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

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

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 6.75 kg (73%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.75 kg (8.1%) | 79 %  | 16  |
| Grain | Abbey Malt Weyermann       | 0.75 kg (8.1%) | 75 %  | 45  |
| Grain | Strzegom Karmel 150        | 0.5 kg (5.4%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 300        | 0.5 kg (5.4%)  | 70 %  | 299 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 25 g   | 30 min   | 13 %       |
| Boil                | Simcoe   | 30 g   | 15 min   | 13 %       |
| Boil                | Cascade  | 25 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Amarillo | 30 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 30 g   | 4 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 30 g   | 4 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|