

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
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Safale US-05	Ale	Dry	11 g	Fermentis
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