

# Obi-Wan Kenobi

- Gravity **17.1 BLG**
- ABV ---
- IBU **47**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (69.4%)	79 %	6
Grain	Abbey Castle	0.2 kg (5.6%)	80 %	45
Grain	Strzegom Pszeniczny	0.5 kg (13.9%)	81 %	6
Grain	Płatki Jęczmienne	0.4 kg (11.1%)	81 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	35 g	7 min	11 %
Whirlpool	Nelson Sauvín	30 g	0 min	11 %
Dry Hop	Nelson Sauvín	60 g	5 day(s)	11 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FunkTown Pale Ale	Ale	Slant	135 ml	The Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	0.7 g	Boil	7 min
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