

# Chewbacca

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **17.2**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1.6 kg (45.7%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 1.6 kg (45.7%) | 85 %  | 4   |
| Grain | Special B Castle            | 0.3 kg (8.6%)  | 70 %  | 350 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 10 g   | 60 min | 5 %        |
| Boil    | Lubelski | 7 g    | 30 min | 5 %        |

## Yeasts

| Name                             | Type  | Form   | Amount | Laboratory       |
|----------------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany (Starter) | Wheat | Liquid | 55 ml  | Fermentum Mobile |