

Chewbacca

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **15.6**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

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

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.75 kg (72.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.6%) | 79 % | 16 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.6%) | 75 % | 45 |
| Grain | Strzegom Karmel 150 | 0.4 kg (6.1%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.1%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Simcoe | 20 g | 15 min | 13 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 4 day(s) | 9.5 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |

Yeasts

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

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