

# Jabba the Hutt (Tea Time)

- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **35.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **35.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	5 kg (75.8%)	81 %	7
Grain	Abbey (Castle)	0.4 kg (6.1%)	80 %	45
Grain	Pszeniczny (Viking Malt)	1.2 kg (18.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	8.8 %
Aroma (end of boil)	Chinook	30 g	5 min	12.8 %
Aroma (end of boil)	Equinox	30 g	5 min	13.4 %
Whirlpool	Chinook	30 g	0 min	12.8 %
Whirlpool	Equinox	20 g	0 min	13.4 %
Dry Hop	Chinook	40 g	3 day(s)	13 %
Dry Hop	Equinox	40 g	3 day(s)	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Lapsang	35 g	Secondary	3 day(s)