

# Jabba The Hutt

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **10**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64.5%)	81 %	4
Grain	Płatki pszeniczne	1.2 kg (19.4%)	85 %	3
Grain	Pszeniczny	1 kg (16.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	30 g	5 min	12 %
Whirlpool	Hallertau Blanc	30 g	5 min	11 %
Whirlpool	Cascade PL	50 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Blend	Ale	Liquid	1000 ml	The Yeast Bay