

Jabba The Hutt

- 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 |