

Overheated R2D2

- Gravity **24.6 BLG**
- ABV ---
- IBU **103**
- SRM **109.5**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **18 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|--------|------|
| Grain | Wędzony Torfem (Viking Malt) | 4 kg (64%) | 82 % | 10 |
| Grain | Caraaroma (Weyermann) | 0.35 kg (5.6%) | 78 % | 400 |
| Grain | Special B Malt (Castle) | 0.35 kg (5.6%) | 65.2 % | 350 |
| Grain | Jęczmień palony (Castle) | 0.25 kg (4%) | 55 % | 1300 |
| Grain | Carafa Special III | 0.25 kg (4%) | 65 % | 1400 |
| Grain | Pszeniczny Czekoladowy | 0.25 kg (4%) | 73 % | 1000 |
| Grain | Płatki Jęczmienne | 0.8 kg (12.8%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Tomahawk | 40 g | 60 min | 14 % |
| Aroma (end of boil) | Green Bullet | 20 g | 15 min | 12.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 15 min | 9 % |
| Whirlpool | Green Bullet | 20 g | 15 min | 12.2 % |
| Whirlpool | Amarillo | 20 g | 15 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us-05 | Ale | Slant | 150 ml | Fermentis |