

# Obi-Wan Kenobi

- Gravity **17.1 BLG**
- ABV ---
- IBU **47**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (69.4%) | 79 %  | 6   |
| Grain | Abbey Castle        | 0.2 kg (5.6%)  | 80 %  | 45  |
| Grain | Strzegom Pszeniczny | 0.5 kg (13.9%) | 81 %  | 6   |
| Grain | Płatki Jęczmienne   | 0.4 kg (11.1%) | 81 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Nelson Sauvín | 15 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Nelson Sauvín | 35 g   | 7 min    | 11 %       |
| Whirlpool           | Nelson Sauvín | 30 g   | 0 min    | 11 %       |
| Dry Hop             | Nelson Sauvín | 60 g   | 5 day(s) | 11 %       |
| Dry Hop             | Nelson Sauvín | 60 g   | 3 day(s) | 11 %       |

## Yeasts

| Name              | Type | Form  | Amount | Laboratory    |
|-------------------|------|-------|--------|---------------|
| FunkTown Pale Ale | Ale  | Slant | 135 ml | The Yeast Bay |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

|        |           |       |      |       |
|--------|-----------|-------|------|-------|
| Fining | Whirlfloc | 0.7 g | Boil | 7 min |
|--------|-----------|-------|------|-------|