

# 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