

## 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  |