

# Chewbacca z resztek

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **15.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5.4 kg (70.6%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.4 kg (5.2%)   | 79 %  | 16  |
| Grain | caramel pils               | 0.85 kg (11.1%) | --- % | 0   |
| Grain | Strzegom Karmel 150        | 0.7 kg (9.2%)   | 75 %  | 150 |
| Grain | Strzegom Karmel 300        | 0.3 kg (3.9%)   | 70 %  | 299 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 20 g   | 30 min   | 13 %       |
| Boil                | Simcoe   | 20 g   | 15 min   | 13 %       |
| Boil                | Cascade  | 20 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 20 g   | 4 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 20 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |