

Asahi Shinju

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **8.8**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Sorachi Ace | 15 g | 50 min | 10 % |
| Boil | Marynka | 5 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 5 g | 50 min | 4 % |
| Aroma (end of boil) | Sorachi Ace | 14 g | 10 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 6 g | 10 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 19 g | 2 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|----------|
| Flavor | Rice flakes | 100 g | Primary | 2 day(s) |