

Herbata

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **2.9**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Pilznieński klepiskowy bruntal | 2 kg (54.8%) | 81 % | 4 |
| Grain | płatki ryżowe | 1.5 kg (41.1%) | 70 % | 0 |
| Grain | Słód diastatyczny | 0.05 kg (1.4%) | 81 % | 3 |
| Grain | Carared | 0.1 kg (2.7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 20 min | 10 % |
| Whirlpool | Sorachi Ace | 20 g | 0 min | 10 % |
| Dry Hop | Sorachi Ace | 10 g | 1 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

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

| | | | | |
|--------|--------|-------|-----------|----------|
| Flavor | Sencha | 100 g | Secondary | 1 day(s) |
|--------|--------|-------|-----------|----------|

Notes

- Kleikowanie ryżu - 30 minut
Sep 18, 2018, 8:47 PM