

# 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) |