

# Japanese TRAP

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (74.1%)    | 80.5 % | 6   |
| Grain | płatki ryżowe             | 1.05 kg (25.9%) | 70 %   | 2   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Sorachi Ace | 35 g   | 60 min | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | Wiśnie mrożone | 800 g  | Boil    | 10 min |