

767 Air Japan

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **11**
- SRM **14.2**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|---------------|-------|-----|
| Grain | Melanoiden Malt | 2 kg (23.5%) | 80 % | 39 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.9%) | 75 % | 150 |
| Grain | Briess - Pale Ale Malt | 4 kg (47.1%) | 80 % | 7 |
| Liquid Extract | Dry Extract (DME) - Amber | 2 kg (23.5%) | 95 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 3.5 % |
| Boil | Fusion UK | 30 g | 10 min | 4.57 % |
| Dry Hop | Vic Secret | 30 g | 7 day(s) | 16.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|-----------|----------|
| Flavor | Oak Chips | 100 g | Secondary | 7 day(s) |
| Herb | Tea | 100 g | Secondary | 7 day(s) |