

## 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)