

Hokkaido

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **12.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg (62.5%)	81 %	8
Grain	Weyermann - Light Munich Malt	1 kg (31.3%)	82 %	14
Grain	Weyermann Spezial W	0.2 kg (6.3%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10 %
Boil	Sorachi Ace	15 g	20 min	10 %
Dry Hop	Sorachi Ace	15 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jacks M76 Bavarian Lager	Lager	Dry	10 g	Mangrove Jacks

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	3 g	Boil	15 min

Notes

- Mech irlandzki uwodnić w 100 ml ciepłej wody.
Mar 11, 2017, 3:25 PM