

# Japonia w ogniu

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **33.6**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Viking Wędzony czereśnią	1 kg (20.4%)	82 %	10
Grain	Jęczmień palony	0.5 kg (10.2%)	55 %	985
Grain	płatki jęczmienne	0.2 kg (4.1%)	60 %	4
Grain	Carafa II	0.2 kg (4.1%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	60 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	Fermentum Mobile

## Notes

- Dry stout na kveikach z dodatkiem słodu wędzonego czereśnią  
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