

Katana Japana

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **4.3**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pale Ale Viking malt | 5 kg (94.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 10 g | 60 min | 12.8 % |
| Aroma (end of boil) | Sorachi Ace | 40 g | 10 min | 12.8 % |
| Dry Hop | Sorachi Ace | 50 g | 5 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | --- |