

kokosek

- Gravity **15.1 BLG**
- ABV ---
- IBU **27**
- SRM **9.3**
- Style **Lite American Lager**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	1 kg (15.9%)	77 %	50
Grain	Pilsner (2 Row) Ger	5 kg (79.4%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.3 kg (4.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Aroma (end of boil)	Sorachi Ace	15 g	15 min	10 %
Aroma (end of boil)	Sorachi Ace	15 g	10 min	10 %
Aroma (end of boil)	Sorachi Ace	10 g	5 min	10 %
Dry Hop	Sorachi Ace	30 g	7 day(s)	10 %
Aroma (end of boil)	Sorachi Ace	15 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's