

eksperymentalny fast japan lager

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale Malt Europe | 4.2 kg (89.4%) | 80 % | 7 |
| Grain | Pszeniczny | 0.2 kg (4.3%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.15 kg (3.2%) | 75 % | 30 |
| Grain | Oats, Flaked | 0.15 kg (3.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| First Wort | Saaz (Czech Republic) | 20 g | 80 min | 4.5 % |
| First Wort | Sybilla | 10 g | 80 min | 6.5 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 7 min | 12.8 % |
| Dry Hop | Sorachi Ace | 50 g | 5 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------|--------|---------|-------|
| Fining | mech | 6 g | Boil | 5 min |

| | | | | |
|-------------|------|-----|------|-------|
| Water Agent | gips | 6 g | Mash | 1 min |
|-------------|------|-----|------|-------|

Notes

- fermentacja w 15C otoczenia
Jul 23, 2018, 3:38 PM