

# 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
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## Notes

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