

# Asahi Shinju

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **8.8**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	50 min	10 %
Boil	Marynka	5 g	50 min	10 %
Boil	Lublin (Lubelski)	5 g	50 min	4 %
Aroma (end of boil)	Sorachi Ace	14 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	6 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	19 g	2 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rice flakes	100 g	Primary	2 day(s)