

# Hokkaido

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **12.9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt       | 2 kg (62.5%)  | 81 %  | 8   |
| Grain | Weyermann - Light Munich Malt | 1 kg (31.3%)  | 82 %  | 14  |
| Grain | Weyermann Specjal W           | 0.2 kg (6.3%) | 68 %  | 300 |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sorachi Ace | 20 g   | 60 min   | 10 %       |
| Boil    | Sorachi Ace | 15 g   | 20 min   | 10 %       |
| Dry Hop | Sorachi Ace | 15 g   | 7 day(s) | 10 %       |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory     |
|-----------------------------------|-------|------|--------|----------------|
| Mangrove Jacks M76 Bavarian Lager | Lager | Dry  | 10 g   | Mangrove Jacks |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 3 g    | Boil    | 15 min |

### Notes

- Mech irlandzki uwodnic w 100 ml cieplej wody.  
*Mar 11, 2017, 3:25 PM*