

# JAPONIA W BUTELCE SENCHA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (90%)	79 %	6
Grain	Płatki owsiane	0.31 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7.7 g	60 min	12 %
Aroma (end of boil)	WAI-ITI	22 g	5 min	4.1 %
Aroma (end of boil)	Hallertau Blanc	22 g	5 min	11 %
Dry Hop	WAI-ITI	11 g	3 day(s)	4.1 %
Dry Hop	Hallertau Blanc	11 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	110 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Herbata Sencha	55 g	Secondary	1 day(s)
Fining	Whirfloc	2 g	Boil	15 min

Water Agent	gips piwowarski	3 g	Mash	---
Water Agent	chlorek wapnia	3 g	Mash	---