

session IPA z zieloną herbatą sencha

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (92.3%)	81 %	4
Grain	Abbey Castle	0.05 kg (1.5%)	80 %	45
Grain	Płatki owsiane	0.2 kg (6.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Whirlpool	Centennial	25 g	5 min	10.5 %
Whirlpool	Nelson Sauvin	25 g	5 min	12.6 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Nelson Sauvin	25 g	3 day(s)	11 %

Extras

Type	Name	Amount	Use for	Time
Other	herbata zielona sencha	30 g	Secondary	5 day(s)