

# Jasmin Sencha

- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (63.8%)   | 80 %   | 3   |
| Grain | Biscuit Malt        | 0.7 kg (14.9%) | 79 %   | 50  |
| Grain | rice                | 1 kg (21.3%)   | 78.3 % | 1   |

## Hops

| Use for | Name                     | Amount | Time     | Alpha acid |
|---------|--------------------------|--------|----------|------------|
| Boil    | ADHA 484<br>Experimental | 10 g   | 60 min   | 10 %       |
| Boil    | ADHA 484<br>Experimental | 10 g   | 15 min   | 10 %       |
| Boil    | ADHA 484<br>Experimental | 10 g   | 10 min   | 10 %       |
| Boil    | ADHA 484<br>Experimental | 10 g   | 5 min    | 10 %       |
| Dry Hop | ADHA 484<br>Experimental | 10 g   | 5 day(s) | 10 %       |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's<br>M29 French Saison | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type | Name            | Amount | Use for   | Time     |
|------|-----------------|--------|-----------|----------|
| Herb | jaśmin          | 30 g   | Secondary | 5 day(s) |
| Herb | zielona herbata | 70 g   | Mash      | 5 min    |