

## Sakura vol.2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **6.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (16.7%)	80 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (16.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	50 min	14.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	herbata sencha	30 g	Secondary	2 day(s)
Other	wiśnie	600 g	Secondary	14 day(s)