

# Sencha Session IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.4 kg (33.3%)	81 %	4
Grain	Pale Ale Strzegom	1.4 kg (33.3%)	80 %	6
Grain	Pszeniczny Strzegom	0.7 kg (16.7%)	75 %	5
Grain	Żytni	0.7 kg (16.7%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Iunga	15 g	60 min	11 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	---
Water Agent	Chlorek wapnia	5 g	Mash	---

Flavor	Sencha	50 g	Secondary	1 day(s)
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