

# Jasmin Sencha

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.8**
- 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 **21.1 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malta	5 kg (80.6%)	80 %	5
Grain	jęczmienny Golden Ale	1.2 kg (19.4%)	95 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	60 min	12 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Citra	10 g	30 min	12 %
Boil	El Dorado	10 g	30 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

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