

Sakura Sencha Rice IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (55.6%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (31.7%)	80 %	5
Grain	Rice, Flaked	0.8 kg (12.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Centennial	20 g	10 min	10.5 %
Dry Hop	Citra	25 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	1 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Herbata Sencha Sakura	150 g	Secondary	1 day(s)