

# Sakura

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **31**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (67.6%)	81 %	2
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Carabelge	0.4 kg (10.8%)	80 %	30
Grain	Weyermann - Carapils	0.3 kg (8.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	13.5 %
Aroma (end of boil)	Centennial	15 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	60 min
Fining	mech irlandzki	3 g	Boil	15 min
Other	owoce wiśni	900 g	Secondary	10 day(s)
Other	herbata sencha wiśniowa	30 g	Secondary	2 day(s)
Other	hibiskus	20 g	Secondary	7 day(s)

## Notes

- Sakura to herbaciana APA z dodatkiem owoców wiśni i kwiatu hibiskusa  
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