

Samuraj

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **5.8**
- Style **American IPA**

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)**

Steps

- Temp **66 C**, Time **30 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (67.6%) | 81 % | 4 |
| 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 | 10 min | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------------|--------|-----------|----------|
| Other | suszona skórka pomarańczy | 20 g | Secondary | 5 day(s) |
| Other | herbata sencha jaśminowa - napar | 30 g | Secondary | 2 day(s) |

| | | | | |
|-------|----------------------------|------|-----------|----------|
| Other | trawa cytrynowa - napar | 20 g | Secondary | 2 day(s) |
|-------|----------------------------|------|-----------|----------|

Notes

- Samuraj to APA o zdecydowanym aromacie jaśminu pochodzącym z dodanej na etapie fermentacji cichej senchy jaśminwej. Smak wzmocniony cytrusową świeżością pochodzącą z dodatku trawy cytrynowej oraz suszonej skórki pomarańczy
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