

# Japanese Sword

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (98.4%)	80 %	5
Grain	Strzegom Karmel 300	0.1 kg (1.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Boil	lunga	10 g	30 min	12.9 %
Boil	Citra	30 g	10 min	12.3 %
Dry Hop	Sorachi Ace	100 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---