

# Japanese Sword

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **9.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.3 %
Boil	Sorachi Ace	30 g	10 min	10 %
Boil	Citra	25 g	5 min	12.3 %
Boil	Citra	25 g	0 min	12.3 %
Dry Hop	Sorachi Ace	100 g	7 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12.3 %