

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)
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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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