

Sencha Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **12.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.25 kg (81.8%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (7.3%) | 85 % | 3 |
| Grain | BESTMALZ - Best Wheat Malt | 0.3 kg (10.9%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 7 g | 60 min | 12 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|-----------|----------|
| Spice | Herbata zielona Chun Mee | 50 g | Secondary | 3 day(s) |