

# Jasmin Sencha

- Gravity **11.9 BLG**
- ABV ---
- IBU **22**
- SRM **7**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.8%)	80 %	3
Grain	Biscuit Malt	0.7 kg (14.9%)	79 %	50
Grain	rice	1 kg (21.3%)	78.3 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ADHA 484 Experimental	10 g	60 min	10 %
Boil	ADHA 484 Experimental	10 g	15 min	10 %
Boil	ADHA 484 Experimental	10 g	10 min	10 %
Boil	ADHA 484 Experimental	10 g	5 min	10 %
Dry Hop	ADHA 484 Experimental	10 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Herb	jaśmin	30 g	Secondary	5 day(s)
Herb	zielona herbata	70 g	Mash	5 min