

# Sakuyama

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **95**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (38.5%)	80 %	5
Grain	Pszeniczny	0.75 kg (19.2%)	85 %	4
Grain	Płatki owsiane	0.25 kg (6.4%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (10.3%)	85 %	3
Grain	Rice, Flaked	1 kg (25.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	12 min	13 %
Boil	Green Bullet	10 g	5 min	11 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Sorachi Ace	20 g	21 min	10 %
Boil	Magnum	20 g	75 min	13.5 %
Dry Hop	Sorachi Ace	20 g	4 day(s)	10 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	3 g	Boil	3 min