

Sencha IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **26**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (93.3%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (6.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	60 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Sencha	30 g	Secondary	14 day(s)