

# ToudiOzjasz ☐ Sencha White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **80**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (21.4%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Pszeniczny	2 kg (35.7%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	30 g	20 min	13 %
Boil	Cascade	30 g	10 min	6 %
Boil	Cascade	30 g	1 min	6 %
Dry Hop	Palisade	30 g	7 day(s)	7.5 %
Boil	Palisade	30 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	skórka curacao	10 g	Boil	5 min
Spice	Sencha	50 g	Secondary	7 day(s)
Spice	mięta	10 g	Secondary	7 day(s)