

## #34 Kafir! Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **8.1**
- Style **American IPA**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (77.3%)	81 %	26
Grain	Strzegom Pilzneński	0.75 kg (17%)	80 %	4
Grain	Słód owsiany Fawcett	0.25 kg (5.7%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.1 %
Boil	Cascade PL	30 g	60 min	7.5 %
Boil	Cascade PL	30 g	30 min	7.5 %
Aroma (end of boil)	Cascade PL	40 g	5 min	7.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Liście kaffiru (suszone)	20 g	Boil	10 min

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
<https://www.youtube.com/watch?v=uQujfE5JLJA>  
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