

## 4 Ipa z liściem kafiru

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **46**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (50%)	81 %	4
Grain	Pszeniczny	3.5 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Citra	30 g	25 min	12 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	liście kafiru	12 g	Boil	10 min
Flavor	skórka gorzkiej pomarańczy	15 g	Boil	10 min
Flavor	kolendra	20 g	Boil	10 min
Flavor	trawa cytrynowa	8 g	Boil	10 min

### Notes

- 18 BLG  
Gotowanie 30 min w tem 62 stopnie

Gotowanie 30 min w tem 70 stopni  
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