

Kaffir APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.2 kg (44.9%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.8 kg (29.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (18.7%) | 85 % | 4 |
| Grain | Carahell | 0.125 kg (4.7%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------|
| WLP066 London Fog | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Kaffir | 10 g | Boil | 10 min |
| Flavor | Zest z limonki | 5 g | Secondary | 5 day(s) |

| | | | | |
|-------|------------|-----|----------|-----|
| Other | Witamina C | 2 g | Bottling | --- |
|-------|------------|-----|----------|-----|