

Kaffir APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (68.2%) | 85 % | 7 |
| Grain | Monachijski | 1 kg (22.7%) | 80 % | 16 |
| Adjunct | płatki jęczmienne | 0.4 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 10.5 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 13.1 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Centennial | 40 g | 5 day(s) | 10.5 % |
| Dry Hop | Equinox | 40 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|---|----------------|--------|----------|--------|
| Fining | mech irlandzki | 4 g | Boil | 15 min |
| Spice | kaffir | 10 g | Boil | 15 min |
| Spice | kaffir | 5 g | Bottling | --- |
| Herbatka z użyciem 5 g kaffiru dodana do piwa przed zabutelkowaniem razem z cukrem do refermentacji | | | | |