

# Kaffir White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **3.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (71.8%)	82 %	3
Grain	Pszeniczny	0.7 kg (13.6%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.9%)	85 %	3
Grain	Pszenica niesłodowana	0.5 kg (9.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
belgian Wit M21	Wheat	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Kaffir	15 g	Boil	10 min
Spice	Kardamon	8 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	20 g	Boil	10 min