

Kaffir White IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (58.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (11.8%) | 85 % | 4 |
| Grain | Pszenica niesłodowana | 1.5 kg (25.2%) | 75 % | 3 |
| Grain | Oats, Flaked | 0.25 kg (4.2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 7 g | 60 min | 11.3 % |
| Boil | Citra | 30 g | 10 min | 13.5 % |
| Boil | Amarillo | 35 g | 5 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | Kaffir | 15 g | Boil | 10 min |
| Spice | Kardamon | 5 g | Boil | 10 min |
| Spice | Skórki słodkiej pomarańczy | 10 g | Boil | 10 min |