

# Kaffir White IPA 58

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.4 kg (62.4%)	81 %	4
Grain	Pszeniczny	0.9 kg (12.8%)	85 %	4
Adjunct	Pszenica niesłodowana	0.8 kg (11.3%)	75 %	3
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3
Grain	zakwaszający	0.15 kg (2.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	38 g	15 min	12 %
Boil	Amarillo	45 g	10 min	9.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %
Dry Hop	Galaxy	35 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	kaffir	18 g	Boil	10 min
Flavor	kardamon	10 g	Boil	10 min
Flavor	skórki słodkiej pomarańczy	25 g	Boil	10 min
Flavor	kaffir	7 g	Secondary	7 day(s)