

# Kaffir White IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **3.5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (70.7%)	81 %	4
Grain	Pszeniczny	0.7 kg (14.1%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (10.1%)	75 %	3
Grain	Płatki owsiane	0.25 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	55 min	13 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Amarillo	35 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	kardamon	8 g	Boil	10 min
Flavor	kaffir	15 g	Boil	10 min
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min
Fining	whirlfloc	1.25 g	Boil	10 min