# Kaffir White IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 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 | 60 min | 13 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Amarillo | 35 g | 10 min | 9.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale K-97 | Ale | Dry | 11 g | --- |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | Kaffir | 15 g | Boil | 10 min |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| | | | | |
|---|---|---|---|---|
| Flavor | Kardamon | 8 g | Boil | 10 min |
| Flavor | Skórki słodkiej pomarańczy | 20 g | Boil | 10 min |

## Notes

- Pszenicę skleikować:
  Wsypać do 5l wody, gotować 5min.
  Dodać do 10l wody do zacierania
  Podnieść temperaturę do 68 st. C
  *Sep 1, 2017, 6:41 PM*
- Fermentacja burzliwa w 20 st. C. (10 -14dni)

  Na cichą fermentację (7 dni) dodać:
  Amarillo 20g
  Centennial 40g
  Galaxy 30g
  *Sep 1, 2017, 6:41 PM*
- Butelkowanie

  5 g Kaffiru zalać 200ml wody, zagotować, odstawić pod przykryciem na 10min, ostudzić, dodać do piwa.

  Refermentacja - 7g glukozy na 1l piwa
  *Sep 1, 2017, 6:51 PM*

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