Vesemir - Kaffir White IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **4.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17 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 **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(56.9%)*	80 %	4
Grain	Strzegom Pale Ale	1 kg *(16.3%)*	79 %	6
Grain	Strzegom Pszeniczny	0.7 kg *(11.4%)*	81 %	6
Adjunct	Pszenica niesłodowana	0.5 kg *(8.1%)*	75 %	3
Grain	Płatki owsiane	0.45 kg *(7.3%)*	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 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Galaxy	30 g	2 day(s)	15 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM20 Białe Walonki	Ale	Slant	600 ml	Fermentum Mobile
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kaffir	15 g	Boil	10 min
Flavor	Kardamon	8 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Flavor	Kaffir	5 g	Bottling	---