Vesemir - Kaffir White IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 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 **15.6 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 **17.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg *(61.4%)*	80 %	4
Grain	Strzegom Pale Ale	1 kg *(17.5%)*	79 %	6
Grain	Strzegom Pszeniczny	0.7 kg *(12.3%)*	81 %	6
Adjunct	Pszenica niesłodowana	0.5 kg *(8.8%)*	75 %	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
FM20 Białe Walonki	Ale	Liquid	1000 ml	Fermentum Mobile

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

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	---

Notes

- Przed rozlewem przygotowac wywar z 5g liści Kaffiru w 200ml wody i następnie zagotować. Ostudzić i wlać do fermentora tuż przed butelkowaniem.
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