IpaKafarIpa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **3.8**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Malt	4 kg *(78.4%)*	100 %	5
Grain	Weyermann - Pale Wheat Malt	0.3 kg *(5.9%)*	85 %	4
Grain	Płatki owsiane	0.3 kg *(5.9%)*	85 %	3
Adjunct	ryżowe	0.5 kg *(9.8%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.1 %
Boil	Citra	20 g	15 min	12.9 %
Boil	Simcoe	25 g	10 min	13.2 %
Whirlpool	Amarillo	20 g	5 min	8.6 %
Whirlpool	Perle	25 g	5 min	6.2 %
Dry Hop	Cascade PL	50 g	7 day(s)	6.2 %
Dry Hop	Simcoe	35 g	7 day(s)	13.2 %
Dry Hop	Cascade PL	25 g	5 day(s)	6.2 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %
Dry Hop	Cascade PL	25 g	3 day(s)	6.2 %
Dry Hop	Amarillo	25 g	3 day(s)	8.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time

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

Spice	Kaffir	2 g	Boil	10 min
Other	Mech irlandzki	25 g	Boil	10 min