

# Kaffir APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy        | 1.7 kg (61.8%) | 80 %  | 4   |
| Grain | Pszeniczny                  | 0.5 kg (18.2%) | 85 %  | 4   |
| Grain | Wheat, Flaked               | 0.5 kg (18.2%) | 77 %  | 4   |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.8%) | 80 %  | 6   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 15 g   | 60 min | 10.6 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale  | Slant | 100 ml | ---        |

## Extras

| Type   | Name       | Amount | Use for  | Time   |
|--------|------------|--------|----------|--------|
| Flavor | Kaffir     | 10 g   | Boil     | 10 min |
| Other  | Witamina C | 2 g    | Bottling | ---    |