

# Kaffir APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 4 kg (72.7%)  | 80 %  | 5   |
| Grain | Pszeniczny                  | 1 kg (18.2%)  | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.1%) | 79 %  | 22  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | lunga   | 28 g   | 45 min | 11 %       |
| Boil      | Citra   | 20 g   | 10 min | 12 %       |
| Boil      | Cascade | 20 g   | 5 min  | 6 %        |
| Whirlpool | Mosaic  | 20 g   | 1 min  | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type   | Name          | Amount | Use for   | Time     |
|--------|---------------|--------|-----------|----------|
| Flavor | Liście Kaffir | 5 g    | Secondary | 7 day(s) |

## Notes

- Herbatka z liść Kaffiru (5g) dodana do połowy (10-12l) dodana na cichą.  
Woda zagotowana, liście wrzucone, przykryte i zostawione do ostudzenia.  
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