

# APA KAFFIR 2 v7 #92

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **17 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **76.2 %**
- Liquor-to-grist ratio **4.05 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **7 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69.4C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pilzneński	0.336 kg (6.8%)	80 %	4
Grain	Mep©Ale	3.175 kg (64%)	82.1 %	5.5
Grain	Bruntal - pszeniczny	0.7 kg (14.1%)	83 %	5
Grain	Płatki owsiane	0.55 kg (11.1%)	83 %	3
Grain	Płatki pszenne	0.2 kg (4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	14 g	60 min	14.7 %
Aroma (end of boil)	Sorachi Ace	40 g	5 min	12.5 %
Aroma (end of boil)	Centennial	30 g	1 min	9.5 %
Aroma (end of boil)	Citra	15 g	1 min	13.5 %
Dry Hop	Centennial	60 g	3 day(s)	9.5 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM54 Gorączka kalifornijska	Ale	Slant	160 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	4.11 g	Mash	---
Water Agent	chlorek wapnia [ml]	5.14 g	Mash	---
Water Agent	epsom	1.5 g	Mash	---
Water Agent	mech irlandzki	3 g	Boil	5 min
Flavor	kaffir	15 g	Boil	5 min
Flavor	skórka pomarańczy	30 g	Boil	5 min