

Kaffir White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **58.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **61.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 8.9 kg (69%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 2.2 kg (17.1%) | 80 % | 6 |
| Grain | Pszenica niesłodowana | 1.2 kg (9.3%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (4.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Citra | 64 g | 15 min | 12 % |
| Boil | Amarillo | 75 g | 10 min | 9.5 % |
| Dry Hop | Centennial | 86 g | 6 day(s) | 10.5 % |
| Dry Hop | Galaxy | 64 g | 6 day(s) | 15 % |
| Dry Hop | Amarillo | 43 g | 6 day(s) | 9.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|----------|--------|
| Flavor | Kaffir | 32 g | Boil | 10 min |
| Spice | Kardamon | 8 g | Boil | 10 min |
| Flavor | Skórki gorzkiej pomarańczy | 43 g | Boil | 10 min |
| Water Agent | Kaffir | 10.5 g | Bottling | --- |

Notes

- Pszenicę skleikować:
Wsypać do 5l wody, gotować 5min.
Dodać do 10l wody do zacierania

Podnieść temperaturę do 68 st. C

Fermentacja burzliwa w 20 st. C. (10 -14dni)

Na cichą fermentację (7 dni) dodać:

Amarillo 20g

Centennial 40g

Galaxy 30g

Butelkowanie

5 g Kaffiru zalać 200ml wody, zagotować, odstawić pod przykryciem na 10min, ostudzić, dodać do piwa.

Refermentacja - 7g glukozy na 1l piwa

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