

Kaffir White IPA 14° BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **54 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.1%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (10.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (5.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 7 g | 60 min | 13 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Amarillo | 35 g | 10 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |
| Dry Hop | Galaxy | 30 g | 5 day(s) | 15 % |
| Dry Hop | Centennial | 40 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | Mangrove Jack's |
|-----------------------------------|-------|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kardamon | 8 g | Boil | 10 min |
| Spice | Kaffir | 15 g | Boil | 10 min |
| Spice | Skórki słodkiej pomarańczy | 20 g | Boil | 10 min |

Notes

- Do butelkowania przyrządzić wywar z 5g Kaffiru.
Dec 1, 2017, 4:45 PM