

# Kaffir White IPA 58

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilznieński           | 4.4 kg (62.4%) | 81 %  | 4   |
| Grain   | Pszeniczny            | 0.9 kg (12.8%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.8 kg (11.3%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.8 kg (11.3%) | 85 %  | 3   |
| Grain   | zakwaszający          | 0.15 kg (2.1%) | --- % | --- |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 10 g   | 60 min   | 13 %       |
| Boil    | Citra      | 38 g   | 15 min   | 12 %       |
| Boil    | Amarillo   | 45 g   | 10 min   | 9.5 %      |
| Dry Hop | Amarillo   | 25 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Centennial | 50 g   | 7 day(s) | 10.5 %     |
| Dry Hop | Galaxy     | 35 g   | 7 day(s) | 15 %       |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 250 ml | Fermentum Mobile |

## Extras

| Type   | Name                       | Amount | Use for   | Time     |
|--------|----------------------------|--------|-----------|----------|
| Flavor | kaffir                     | 18 g   | Boil      | 10 min   |
| Flavor | kardamon                   | 10 g   | Boil      | 10 min   |
| Flavor | skórki słodkiej pomarańczy | 25 g   | Boil      | 10 min   |
| Flavor | kaffir                     | 7 g    | Secondary | 7 day(s) |