

# KAFFIR WHITE IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.7 kg (69.8%)	82 %	4
Grain	Viking Wheat Malt	0.8 kg (15.1%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (9.4%)	85 %	3
Grain	Płatki owsiane	0.25 kg (4.7%)	85 %	3
Adjunct	kardamon	0.008 kg (0.2%)	--- %	---
Adjunct	skórka słodkiej pomarańczy	0.02 kg (0.4%)	--- %	---
Adjunct	Kaffir	0.02 kg (0.4%)	--- %	---

## 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	3 day(s)	9.5 %
Dry Hop	Centennial	40 g	3 day(s)	10.5 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K 97	Ale	Dry	11.5 g	Safale