

KAFFIRAPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (83.3%)	80 %	5
Grain	Karmelowy Jasny 30	0.5 kg (8.3%)	75 %	30
Grain	Caraamber	0.5 kg (8.3%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.3 %
Boil	Citra	25 g	15 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kaffir	20 g	Boil	15 min
Spice	Kaffir	10 g	Bottling	---