

## #11 White Ipa z Kaffirem

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **64**
- SRM **4.1**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (31.5%)	81 %	4
Grain	Pszeniczny	3 kg (63%)	85 %	4
Grain	Płatki owsiane	0.26 kg (5.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	40 min	13.1 %
Dry Hop	Citra	60 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Wheat	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	15 min
Flavor	Skórka gorzkiej pomarańczy Curacao	20 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min

Flavor	Kaffir	5 g	Boil	10 min
Flavor	Kaffir	5 g	Boil	5 min