

#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 |