

IpaKafarIpa 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Malt	3 kg (90.9%)	100 %	5
Grain	Munich Malt	0.3 kg (9.1%)	80 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	50 min	12.6 %
Boil	Admiral	10 g	5 min	12.6 %
Whirlpool	Chinook	10 g	5 min	11.1 %
Boil	Rakau (NZ)	10 g	10 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Kaffir	10 g	Boil	15 min
Other	Mech irlandzki	15 g	Boil	10 min