

IpaKafarIpa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|-------|-----|
| Grain | Maris Otter Pale Malt | 4 kg (78.4%) | 100 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 0.3 kg (5.9%) | 85 % | 4 |
| Grain | Platki owsiane | 0.3 kg (5.9%) | 85 % | 3 |
| Adjunct | ryżowe | 0.5 kg (9.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 11.1 % |
| Boil | Citra | 20 g | 15 min | 12.9 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Whirlpool | Amarillo | 20 g | 5 min | 8.6 % |
| Whirlpool | Perle | 25 g | 5 min | 6.2 % |
| Dry Hop | Cascade PL | 50 g | 7 day(s) | 6.2 % |
| Dry Hop | Simcoe | 35 g | 7 day(s) | 13.2 % |
| Dry Hop | Cascade PL | 25 g | 5 day(s) | 6.2 % |
| Dry Hop | Simcoe | 25 g | 5 day(s) | 13.2 % |
| Dry Hop | Cascade PL | 25 g | 3 day(s) | 6.2 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 8.6 % |

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 | 2 g | Boil | 10 min |
| Other | Mech irlandzki | 25 g | Boil | 10 min |