

Kaffir APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (72.7%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | lunga | 28 g | 45 min | 11 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Whirlpool | Mosaic | 20 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Liście Kaffir | 5 g | Secondary | 7 day(s) |

Notes

- Herbatka z liść Kaffiru (5g) dodana do połowy (10-12l) dodana na cichą. Woda zagotowana, liście wrzucone, przykryte i zostawione do ostudzenia.
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