

# kaffir lemon grass ipa

- Gravity **15 BLG**
- ABV ---
- IBU **60**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (87%)	79 %	6
Grain	Weyermann - Pale Wheat Malt	0.5 kg (7.2%)	85 %	5
Grain	Platki owsiane	0.4 kg (5.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.5 %
Aroma (end of boil)	Ekuanot	50 g	0 min	13.6 %
Aroma (end of boil)	calypso	15 g	30 min	15.6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	30 min	15.6 %
Dry Hop	Ekuanot	50 g	3 day(s)	13.1 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	2 day(s)	12.6 %

## Extras

Type	Name	Amount	Use for	Time
Spice	kaffir	20 g	Boil	5 min
Flavor	kaffir	3 g	Bottling	1 min
Spice	trawa cytrynowa	20 g	Boil	5 min