

# Kaffir white IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **4.2**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (70.9%)	81 %	4
Grain	Pszeniczny	1 kg (14.2%)	85 %	4
Adjunct	Pszenica niesłodowana	0.7 kg (9.9%)	75 %	3
Grain	Płatki owsiane	0.35 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	30 g	10 min	9.5 %
Dry Hop	Centennial	40 g	0 day(s)	10.5 %
Dry Hop	Galaxy	30 g	0 day(s)	15 %
Dry Hop	Amarillo	20 g	0 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kaffir	15 g	Boil	10 min
Spice	Kardamon	8 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Flavor	Kaffir	5 g	Bottling	---

### Notes

- Uwaga, bo strasznie się pieni. Mniej cukru na refermentację do butelek...  
*Jul 8, 2019, 10:15 AM*