

# Kaffir White IPA 14 BLG 20I

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (74.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (14.9%)	81 %	6
Adjunct	Pszenica niesłodowana	0.5 kg (10.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	10 min	9.5 %
Boil	Chinook	7 g	60 min	13 %
Boil	Citra	30 g	15 min	12 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
belgian wit m21	Ale	Slant	100 ml	Mangrove Jack`s

## Extras

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