

# Kaffir White IPA 14° BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 3.5 kg (70.7%) | 81 %  | 4   |
| Grain   | Pszeniczny            | 0.7 kg (14.1%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.5 kg (10.1%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.25 kg (5.1%) | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 7 g    | 60 min   | 13 %       |
| Boil    | Citra      | 30 g   | 15 min   | 12 %       |
| Boil    | Amarillo   | 35 g   | 10 min   | 9.5 %      |
| Dry Hop | Amarillo   | 20 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Galaxy     | 30 g   | 5 day(s) | 15 %       |
| Dry Hop | Centennial | 40 g   | 5 day(s) | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                   |       |     |      |                 |
|-----------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | Mangrove Jack's |
|-----------------------------------|-------|-----|------|-----------------|

### Extras

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

### Notes

- Do butelkowania przyrządzić wywar z 5g Kaffiru.  
*Dec 1, 2017, 4:45 PM*