

Kaffir White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński | 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 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|---------|--------|
| Flavor | Kaffir | 15 g | Boil | 10 min |

| | | | | |
|--------|----------------------------|------|------|--------|
| Flavor | Kardamon | 8 g | Boil | 10 min |
| Flavor | Skórki słodkiej pomarańczy | 20 g | Boil | 10 min |

Notes

- Pszenicę skleikować:
Wsypać do 5l wody, gotować 5min.
Dodać do 10l wody do zacierania
Podnieść temperaturę do 68 st. C
Sep 1, 2017, 6:41 PM
- Fermentacja burzliwa w 20 st. C. (10 -14dni)

Na cichą fermentację (7 dni) dodać:

- Amarillo 20g
- Centennial 40g
- Galaxy 30g
- Sep 1, 2017, 6:41 PM*
- Butelkowanie

5 g Kaffiru zalać 200ml wody, zagotować, odstawić pod przykryciem na 10min, ostudzić, dodać do piwa.

Refermentacja - 7g glukozy na 1l piwa

Sep 1, 2017, 6:51 PM