

# Lemon Kaffir Aipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **45**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (89.3%)	80 %	5
Grain	Karmelowy Czerwony	0.3 kg (2.7%)	75 %	59
Grain	Cookie	0.4 kg (3.6%)	75 %	59
Grain	Płatki owsiane	0.5 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	50 g	50 min	18 %
Aroma (end of boil)	Eureka!	50 g	0 min	18 %
Aroma (end of boil)	Amarillo	100 g	0 min	9.5 %
Dry Hop	Chinook	100 g	3 day(s)	13 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	30 g	Boil	10 min
Herb	Liście limonki kaffir	10 g	Boil	10 min