

# Passion fruit kaffir lime Session White AIPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **67**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (76.9%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (19.2%)	82 %	5
Grain	Żytni	0.2 kg (3.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	20 g	60 min	11.2 %
First Wort	Galaxy	20 g	60 min	15 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	3 min	13.2 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Ringwood Ale	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Passion fruit	700 g	Secondary	7 day(s)
Flavor	Kaffir lime	50 g	Boil	20 min