Kaffir APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg *(44.9%)*	80 %	5
Grain	Strzegom Pilzneński	0.8 kg *(29.9%)*	80 %	4
Grain	Pszeniczny	0.5 kg *(18.7%)*	85 %	4
Grain	Carahell	0.125 kg *(4.7%)*	77 %	26
Grain	Weyermann - Acidulated Malt	0.05 kg *(1.9%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 London Fog	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Kaffir	10 g	Boil	10 min
Flavor	Zest z limonki	5 g	Secondary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	Witamina C	2 g	Bottling	---