

Kaffir WHITE IPA 14 TwojBrowar

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzeński	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	Centennial	40 g	6 day(s)	10.5 %
Dry Hop	Galaxy	30 g	6 day(s)	15 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %

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
Flavor	Kaffir	15 g	Boil	10 min
Spice	Kardamon	4 g	Boil	10 min
Flavor	Skórki gorzkiej pomarańczy	20 g	Boil	10 min
Water Agent	Kaffir	5 g	Bottling	---

Notes

- Fermentacja 18-19 stopni
Jan 22, 2019, 6:00 PM