

Kaffir White IPA 14 TB

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **3.7**
- Style **American Pale Ale**

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 **3.6 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **56.4C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (68.8%)	81 %	4
Grain	Pszeniczny	0.9 kg (14.1%)	85 %	4
Adjunct	Pszenica niesłodowana	0.8 kg (12.5%)	75 %	3
Grain	Płatki owsiane	0.3 kg (4.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	38 g	15 min	12 %
Boil	Amarillo	45 g	10 min	9.5 %
Boil	Kaffir	18 g	10 min	1 %
Boil	Kardamon rozgnieciony z łupinami	10 g	10 min	1 %
Boil	Skórki słodkiej pomarańczy	25 g	10 min	1 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

Dry Hop	Galaxy	35 g	7 day(s)	15 %
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Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---