

## 4 Ipa z liściem kafiru

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **46**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (50%) | 81 %  | 4   |
| Grain | Pszoniczny | 3.5 kg (50%) | 85 %  | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 15 g   | 60 min   | 13 %       |
| Boil    | Citra    | 30 g   | 25 min   | 12 %       |
| Boil    | Amarillo | 25 g   | 10 min   | 9.5 %      |
| Boil    | Amarillo | 15 g   | 0 min    | 9.5 %      |
| Dry Hop | Citra    | 15 g   | 4 day(s) | 12 %       |
| Dry Hop | Amarillo | 20 g   | 4 day(s) | 9.5 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | liście kafiru              | 12 g   | Boil    | 10 min |
| Flavor | skórka gorzkiej pomarańczy | 15 g   | Boil    | 10 min |
| Flavor | kolendra                   | 20 g   | Boil    | 10 min |
| Flavor | trawa cytrynowa            | 8 g    | Boil    | 10 min |

### Notes

- 18 BLG  
Gotowanie 30 min w tem 62 stopnie

Gotowanie 30 min w tem 70 stopni  
*Mar 7, 2021, 12:43 PM*