

# Kaffir AIPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **70**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (66.7%) | 80 %  | 6   |
| Grain | karmelowy jasny            | 1 kg (16.7%) | 75 %  | 30  |
| Grain | Weyermann pszeniczny jasny | 1 kg (16.7%) | 82 %  | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 10 g   | 45 min   | 12 %       |
| Boil    | Citra    | 20 g   | 5 min    | 12 %       |
| Dry Hop | Citra    | 20 g   | 5 day(s) | 12 %       |
| Boil    | Simcoe   | 10 g   | 45 min   | 13.2 %     |
| Boil    | Simcoe   | 20 g   | 5 min    | 13.2 %     |
| Dry Hop | Simcoe   | 20 g   | 5 day(s) | 13.2 %     |
| Boil    | Cascade  | 15 g   | 25 min   | 6 %        |
| Boil    | Cascade  | 15 g   | 5 min    | 6 %        |
| Dry Hop | Cascade  | 20 g   | 5 day(s) | 6 %        |
| Boil    | Amarillo | 15 g   | 25 min   | 9.5 %      |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Boil    | Amarillo   | 15 g | 5 min    | 9.5 %  |
| Dry Hop | Amarillo   | 20 g | 2 day(s) | 9.5 %  |
| Boil    | Centennial | 15 g | 25 min   | 10.5 % |
| Boil    | Centennial | 15 g | 5 min    | 10.5 % |
| Dry Hop | Centennial | 20 g | 2 day(s) | 10.5 % |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Spice       | kaffir          | 8 g    | Boil    | 5 min  |
| Water Agent | gips piwowarski | 5 g    | Mash    | 10 min |
| Fining      | Irish Moss      | 5 g    | Boil    | 10 min |
| Spice       | curacao         | 20 g   | Boil    | 15 min |
| Spice       | Coriander Seeds | 20 g   | Boil    | 5 min  |