

# Kaffir White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **58.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **61.9 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 8.9 kg (69%)   | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 2.2 kg (17.1%) | 80 %  | 6   |
| Grain | Pszenica niesłodowana      | 1.2 kg (9.3%)  | 75 %  | 3   |
| Grain | Płatki owsiane             | 0.6 kg (4.7%)  | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 15 g   | 60 min   | 13 %       |
| Boil    | Citra      | 64 g   | 15 min   | 12 %       |
| Boil    | Amarillo   | 75 g   | 10 min   | 9.5 %      |
| Dry Hop | Centennial | 86 g   | 6 day(s) | 10.5 %     |
| Dry Hop | Galaxy     | 64 g   | 6 day(s) | 15 %       |
| Dry Hop | Amarillo   | 43 g   | 6 day(s) | 9.5 %      |

## Extras

| Type        | Name                       | Amount | Use for  | Time   |
|-------------|----------------------------|--------|----------|--------|
| Flavor      | Kaffir                     | 32 g   | Boil     | 10 min |
| Spice       | Kardamon                   | 8 g    | Boil     | 10 min |
| Flavor      | Skórki gorzkiej pomarańczy | 43 g   | Boil     | 10 min |
| Water Agent | Kaffir                     | 10.5 g | Bottling | ---    |

## Notes

- Pszenicę skleikować:  
Wsypać do 5l wody, gotować 5min.  
Dodać do 10l wody do zacierania

Podnieść temperaturę do 68 st. C

Fermentacja burzliwa w 20 st. C. (10 -14dni)

Na cichą fermentację (7 dni) dodać:

Amarillo 20g

Centennial 40g

Galaxy 30g

Butelkowanie

5 g Kaffiru zalać 200ml wody, zagotować, odstawić pod przykryciem na 10min, ostudzić, dodać do piwa.

Refermentacja - 7g glukozy na 1l piwa

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