

# Kaffir WHITE IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **3.8**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## 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%)	85 %	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	40 g	10 min	9.5 %
Dry Hop	Centennial	50 g	6 day(s)	10.5 %
Dry Hop	Galaxy	35 g	6 day(s)	15 %
Dry Hop	Amarillo	30 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	---