

KAFFIR WHITE IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **4**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

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

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (63.8%)	81 %	4
Grain	Pszeniczny	0.9 kg (13%)	85 %	4
Grain	Pszenica niesłodowana	0.8 kg (11.6%)	75 %	3
Grain	Diastatyczny	0.5 kg (7.2%)	80 %	5
Grain	Płatki owsiane	0.3 kg (4.3%)	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	45 g	10 min	9.5 %
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 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M21 Belgian Wit	Ale	Dry	10 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Spice	Kaffir	18 g	Boil	10 min
Spice	Kardamon	10 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	25 g	Boil	10 min

Notes

- Do butelkowania przyrządzić wywar z 7g Kaffiru.
Sep 13, 2017, 12:58 AM