

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Ale | Dry | 10 g | Mangrove Jack's |
|---------------------------------|-----|-----|------|-----------------|

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