

# Kaffir White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **3.3**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 3.7 kg (71.8%) | 82 %  | 3   |
| Grain | Pszeniczny            | 0.7 kg (13.6%) | 85 %  | 4   |
| Grain | Płatki owsiane        | 0.25 kg (4.9%) | 85 %  | 3   |
| Grain | Pszenica niesłodowana | 0.5 kg (9.7%)  | 75 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook    | 7 g    | 60 min   | 13 %       |
| Boil    | Citra      | 30 g   | 15 min   | 12 %       |
| Boil    | Amarillo   | 10 g   | 10 min   | 9.5 %      |
| Dry Hop | Amarillo   | 20 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Centennial | 40 g   | 7 day(s) | 10.5 %     |
| Dry Hop | Galaxy     | 30 g   | 7 day(s) | 15 %       |

## Yeasts

| Name            | Type  | Form | Amount | Laboratory      |
|-----------------|-------|------|--------|-----------------|
| belgian Wit M21 | Wheat | Dry  | 11.5 g | Mangrove Jack's |

## Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | Kaffir                     | 15 g   | Boil    | 10 min |
| Spice | Kardamon                   | 8 g    | Boil    | 10 min |
| Spice | Skórki słodkiej pomarańczy | 20 g   | Boil    | 10 min |