

#34 Kafir! Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (77.3%) | 81 % | 26 |
| Grain | Strzegom Pilzneński | 0.75 kg (17%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.25 kg (5.7%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 40 g | 60 min | 4.1 % |
| Boil | Cascade PL | 30 g | 60 min | 7.5 % |
| Boil | Cascade PL | 30 g | 30 min | 7.5 % |
| Aroma (end of boil) | Cascade PL | 40 g | 5 min | 7.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 5 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------|--------|---------|--------|
| Spice | Liście kaffiru (suszone) | 20 g | Boil | 10 min |

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
<https://www.youtube.com/watch?v=uQujfE5JLJA>
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