

Kaffir AIPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **70**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	6
Grain	karmelowy jasny	1 kg (16.7%)	75 %	30
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	12 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Boil	Simcoe	10 g	45 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Boil	Cascade	15 g	25 min	6 %
Boil	Cascade	15 g	5 min	6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Boil	Amarillo	15 g	25 min	9.5 %

Boil	Amarillo	15 g	5 min	9.5 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Boil	Centennial	15 g	25 min	10.5 %
Boil	Centennial	15 g	5 min	10.5 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kaffir	8 g	Boil	5 min
Water Agent	gips piwowarski	5 g	Mash	10 min
Fining	Irish Moss	5 g	Boil	10 min
Spice	curacao	20 g	Boil	15 min
Spice	Coriander Seeds	20 g	Boil	5 min