

Kaffir APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.7 kg (61.8%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (18.2%) | 85 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (18.2%) | 77 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|----------|--------|
| Flavor | Kaffir | 10 g | Boil | 10 min |
| Other | Witamina C | 2 g | Bottling | --- |