

Kaffir white IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **4.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (70.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (14.2%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.7 kg (9.9%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.35 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Citra | 30 g | 15 min | 12 % |
| Boil | Amarillo | 30 g | 10 min | 9.5 % |
| Dry Hop | Centennial | 40 g | 0 day(s) | 10.5 % |
| Dry Hop | Galaxy | 30 g | 0 day(s) | 15 % |
| Dry Hop | Amarillo | 20 g | 0 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|----------|--------|
| Flavor | Kaffir | 15 g | Boil | 10 min |
| Spice | Kardamon | 8 g | Boil | 10 min |
| Flavor | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Flavor | Kaffir | 5 g | Bottling | --- |

Notes

- Uwaga, bo strasznie się pieni. Mniej cukru na refermentację do butelek...
Jul 8, 2019, 10:15 AM