

# Kaffir WHITE IPA 14 TwojBrowar

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 3.5 kg (70.7%) | 81 %  | 4   |
| Grain   | Pszeniczny            | 0.7 kg (14.1%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.5 kg (10.1%) | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.25 kg (5.1%) | 85 %  | 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   | 35 g   | 10 min   | 9.5 %      |
| Dry Hop | Centennial | 40 g   | 6 day(s) | 10.5 %     |
| Dry Hop | Galaxy     | 30 g   | 6 day(s) | 15 %       |
| Dry Hop | Amarillo   | 20 g   | 6 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                   | 4 g    | Boil     | 10 min |
| Flavor      | Skórki gorzkiej pomarańczy | 20 g   | Boil     | 10 min |
| Water Agent | Kaffir                     | 5 g    | Bottling | ---    |

## Notes

- Fermentacja 18-19 stopni  
*Jan 22, 2019, 6:00 PM*