

# Kaffir White IPA 14° BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **3.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **54 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **59.6C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## 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	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kardamon	8 g	Boil	10 min
Spice	Kaffir	15 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	20 g	Boil	10 min

### Notes

- Do butelkowania przyrządzić wywar z 5g Kaffiru.  
*Dec 1, 2017, 4:45 PM*