

# Kaffir White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzński	3.5 kg (74.5%)	81 %	4
Grain	Pszeniczny	0.7 kg (14.9%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (10.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	55 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	35 g	10 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian WIT	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kaffir	15 g	Boil	10 min
Spice	kardamon	8 g	Boil	10 min
Spice	skórki słodkiej pomarańczy	20 g	Boil	10 min