

Kaffir White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **3.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.7 kg (71.8%) | 82 % | 3 |
| Grain | Pszeniczny | 0.7 kg (13.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (4.9%) | 85 % | 3 |
| Grain | Pszenica niesłodowana | 0.5 kg (9.7%) | 75 % | 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 | 10 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 |
|-----------------|-------|------|--------|-----------------|
| belgian Wit M21 | Wheat | Dry | 11.5 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 |