

# KaFfirApkA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	3 kg (100%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade USA	40 g	7 min	7.1 %
Boil	Palisade® (USA)	60 g	7 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	80 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kaffir	4 g	Secondary	2 day(s)