

Twój Browar Kaffir White IPA 14° BLG

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **3.7**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (68.8%)	81 %	4
Grain	Pszeniczny	0.9 kg (14.1%)	85 %	4
Adjunct	Pszenica niesłodowana	0.8 kg (12.5%)	75 %	3
Grain	Płatki owsiane	0.3 kg (4.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	38 g	15 min	12 %
Boil	Amarillo	45 g	10 min	9.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %
Dry Hop	Galaxy	35 g	7 day(s)	15 %

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
Spice	Kaffir	18 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	25 g	Boil	10 min
Spice	Kardamon	10 g	Boil	10 min

Notes

- Do butelkowania przyrządzić wywar z 7g Kaffiru.
Nov 13, 2017, 8:41 AM