

## #34 Kafir! Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **8.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (77.3%) | 81 %  | 26  |
| Grain          | Strzegom Pilzneński            | 0.75 kg (17%)  | 80 %  | 4   |
| Grain          | Słód owsiany Fawcett           | 0.25 kg (5.7%) | 61 %  | 5   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Saaz (Czech Republic) | 40 g   | 60 min | 4.1 %      |
| Boil                | Cascade PL            | 30 g   | 60 min | 7.5 %      |
| Boil                | Cascade PL            | 30 g   | 30 min | 7.5 %      |
| Aroma (end of boil) | Cascade PL            | 40 g   | 5 min  | 7.5 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 5 min  | 4.1 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type  | Name                     | Amount | Use for | Time   |
|-------|--------------------------|--------|---------|--------|
| Spice | Liście kaffiru (suszone) | 20 g   | Boil    | 10 min |

### Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
<https://www.youtube.com/watch?v=uQujfE5JLJA>  
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