

# Kaffir APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	28 g	45 min	11 %
Boil	Citra	20 g	10 min	12 %
Boil	Cascade	20 g	5 min	6 %
Whirlpool	Mosaic	20 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Liście Kaffir	5 g	Secondary	7 day(s)

## Notes

- Herbatka z liść Kaffiru (5g) dodana do połowy (10-12l) dodana na cichą. Woda zagotowana, liście wrzucone, przykryte i zostawione do ostudzenia.  
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