

kaffir lemon grass ipa

- Gravity **15 BLG**
- ABV ---
- IBU **60**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (87%) | 79 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (7.2%) | 85 % | 5 |
| Grain | Platki owsiane | 0.4 kg (5.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 45 min | 15.5 % |
| Aroma (end of boil) | Ekuanot | 50 g | 0 min | 13.6 % |
| Aroma (end of boil) | calypso | 15 g | 30 min | 15.6 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.6 % |
| Dry Hop | Ekuanot | 50 g | 3 day(s) | 13.1 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 2 day(s) | 12.6 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|----------|-------|
| Spice | kaffir | 20 g | Boil | 5 min |
| Flavor | kaffir | 3 g | Bottling | 1 min |
| Spice | trawa cytrynowa | 20 g | Boil | 5 min |