

# Kaffir White IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM ---
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	3.5 kg (74.5%)	--- %	---
Grain	Słód pszeniczny	0.7 kg (14.9%)	--- %	---
Grain	Pszenica	0.5 kg (10.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	35 g	10 min	9.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis K-97	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Kaffir	15 g	Boil	10 min
Spice	Kardamon	8 g	Boil	10 min
Flavor	Skórki słodkiej pomarańczy	20 g	Boil	10 min
Herb	Kaffir	5 g	Bottling	---