

Kaffir WHITE IPA 14 TwojBrowar

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.1%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (10.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (5.1%) | 85 % | 3 |

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 | Centennial | 40 g | 6 day(s) | 10.5 % |
| Dry Hop | Galaxy | 30 g | 6 day(s) | 15 % |
| Dry Hop | Amarillo | 20 g | 6 day(s) | 9.5 % |

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 |
|-------------|----------------------------|--------|----------|--------|
| Flavor | Kaffir | 15 g | Boil | 10 min |
| Spice | Kardamon | 4 g | Boil | 10 min |
| Flavor | Skórki gorzkiej pomarańczy | 20 g | Boil | 10 min |
| Water Agent | Kaffir | 5 g | Bottling | --- |

Notes

- Fermentacja 18-19 stopni
Jan 22, 2019, 6:00 PM