

# Kaffir White IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.8%)	81 %	4
Grain	Pszeniczny	0.7 kg (11.8%)	85 %	4
Grain	Pszenica niesłodowana	1.5 kg (25.2%)	75 %	3
Grain	Oats, Flaked	0.25 kg (4.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	11.3 %
Boil	Citra	30 g	10 min	13.5 %
Boil	Amarillo	35 g	5 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	Kaffir	15 g	Boil	10 min
Spice	Kardamon	5 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	10 g	Boil	10 min