

# White IPA z Kaffirem

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.4 kg (68.8%)	82 %	4
Grain	Pszeniczny	0.9 kg (14.1%)	85 %	4
Grain	Briess - Wheat Malt, Red	0.8 kg (12.5%)	81 %	5
Grain	Oats, Flaked	0.3 kg (4.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe (US)	10 g	60 min	14.5 %
Boil	Citra	40 g	15 min	12 %
Boil	Amarillo	45 g	10 min	9.5 %
Boil	Kafir	20 g	10 min	1 %
Boil	Kardamon	10 g	10 min	1 %
Boil	Skórka pomarańczy	25 g	20 min	1 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %
Dry Hop	Galaxy	35 g	2 day(s)	14.5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kafir	10 g	Bottling	---