Kaffir White IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(74.5%)*	81 %	4
Grain	Pszeniczny	0.7 kg *(14.9%)*	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg *(10.6%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	55 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
Mangrove Jack's M21 Belgian WIT	Wheat	Dry	10 g	Mangrove Jack's

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kaffir	15 g	Boil	10 min
Spice	kardamon	8 g	Boil	10 min
Spice	skórki słodkiej pomarańczy	20 g	Boil	10 min