

37. "Callista" - IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **83**
- SRM **7.2**
- Style **American 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (72.7%) | 85 % | 7 |
| Grain | Słód Carawheat - pszeniczny karmelowy Weyermann | 0.5 kg (9.1%) | --- % | --- |
| Grain | Abbey Malt Weyermann | 0.5 kg (9.1%) | 75 % | 45 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | junga | 30 g | 60 min | 11 % |
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | callista | 50 g | 20 min | 4.5 % |
| Boil | callista | 50 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|-------|--------|---------|
| Danstar - Windsor Ale | Ale | Slant | 250 ml | Danstar |
|--------------------------|-----|-------|--------|---------|

Notes

- uwarzone 28-10-2018r.
Oct 28, 2018, 12:16 PM