

# Single Hop APA - Callista

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (94.3%)	80 %	5
Grain	Weyermann - pszeniczny bohemyjski knapkowy	0.15 kg (5.7%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Callista	25 g	60 min	3.9 %
Boil	Callista	10 g	30 min	3.9 %
Boil	Callista	10 g	15 min	3.9 %
Boil	Callista	15 g	10 min	3.9 %
Dry Hop	Callista	40 g	7 day(s)	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale