Calypso White IPA z mietą

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **54.9C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(66.7%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(11.1%)*	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg *(11.1%)*	75 %	3
Grain	Płatki pszeniczne	0.5 kg *(11.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	5 g	60 min	14 %
Aroma (end of boil)	Calypso	15 g	5 min	14 %
Whirlpool	Calypso	50 g	10 min	14 %
Dry Hop	Calypso	100 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

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	Curacao	20 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	20 g	Boil	10 min
Herb	Liście świeżej mięty	50 g	Bottling	---