

# AIPA Single Hop Calypso

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (60%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	15 g	60 min	12.7 %
Boil	Calypso	10 g	10 min	12.7 %
Aroma (end of boil)	Calypso	20 g	1 min	12.7 %
Dry Hop	Calypso	55 g	7 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis