

# KALIBER 44

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5 kg (62.5%)   | 79 %  | 6   |
| Grain | Strzegom Wiedeński  | 2.5 kg (31.3%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.3%)  | 75 %  | 150 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Amarillo | 25 g   | 60 min   | 7.8 %      |
| Boil    | Cascade  | 25 g   | 60 min   | 5.8 %      |
| Boil    | Amarillo | 25 g   | 15 min   | 7.8 %      |
| Boil    | Cascade  | 25 g   | 15 min   | 5.8 %      |
| Boil    | Amarillo | 25 g   | 5 min    | 7.8 %      |
| Boil    | Cascade  | 25 g   | 5 min    | 5.8 %      |
| Dry Hop | Amarillo | 25 g   | 3 day(s) | 7.8 %      |
| Dry Hop | Cascade  | 25 g   | 3 day(s) | 5.8 %      |

## Yeasts

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

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|