

# aipka calypso

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **9.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (69.8%)	80 %	5
Grain	caramel sweet	0.1 kg (3.2%)	75 %	60
Grain	Strzegom Karmel 150	0.15 kg (4.8%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.25 kg (7.9%)	75 %	30
Grain	Oats, Flaked	0.25 kg (7.9%)	80 %	2
Grain	Rye, Flaked	0.1 kg (3.2%)	78.3 %	4
Grain	buckwheat flaked	0.1 kg (3.2%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	10 g	60 min	14.9 %
Boil	calypso	10 g	20 min	14.9 %
Aroma (end of boil)	calypso	10 g	5 min	14.9 %
Dry Hop	calypso	20 g	3 day(s)	14.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis