

Calisia IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **85**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **55 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|-------------|-------|-----|
| Grain | pilsen pale ale | 5 kg (100%) | 80 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 12.5 % |
| Boil | Citra | 15 g | 60 min | 12.9 % |
| Boil | Centennial | 15 g | 30 min | 10.5 % |
| Boil | Citra | 15 g | 0 min | 12.9 % |
| Boil | Sabro | 10 g | 0 min | 14.8 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12.9 % |

Yeasts

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