

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

| 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 | --- |