

37. "Callista" - IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **83**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	7
Grain	Słód Carawheat - pszemiczny karmelowy Weyermann	0.5 kg (9.1%)	--- %	---
Grain	Abbey Malt Weyermann	0.5 kg (9.1%)	75 %	45
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	30 g	60 min	11 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	callista	50 g	20 min	4.5 %
Boil	callista	50 g	10 min	4.5 %

Yeasts

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

Danstar - Windsor Ale	Ale	Slant	250 ml	Danstar
--------------------------	-----	-------	--------	---------

Notes

- uwarzone 28-10-2018r.
Oct 28, 2018, 12:16 PM