

## 37. "Callista" - IPA

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- 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 - pszeniczny 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
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Danstar - Windsor Ale	Ale	Slant	250 ml	Danstar
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## Notes

- uwarzone 28-10-2018r.  
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