

# Calypso IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **30.7 liter(s)**
- Total mash volume **39.7 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.7 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (83.1%)	80 %	6
Grain	Pszeniczny	1 kg (11.1%)	85 %	3.6
Grain	Monachijski	0.53 kg (5.9%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	20 min	12.8 %
Boil	Calypso	50 g	15 min	10 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Calypso	50 g	0 day(s)	10 %
Hop Tea - przed butelkowaniem				

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.46 g	Fermentis