

Calypso IPA

- 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 |