

Hazy IPA - Callista

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **80**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2 kg (60.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (15.2%) | 81 % | 6 |
| Grain | Wheat, Flaked | 0.5 kg (15.2%) | 70 % | 4 |
| Grain | Carahell | 0.25 kg (7.6%) | 77 % | 26 |
| Grain | Acid Malt | 0.05 kg (1.5%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Summit | 20 g | 60 min | 14.3 % |
| Boil | Summit | 10 g | 30 min | 14.3 % |
| Boil | Callista | 10 g | 30 min | 3.3 % |
| Boil | Callista | 20 g | 15 min | 3.3 % |
| Aroma (end of boil) | Callista | 20 g | 0 min | 3.3 % |
| Dry Hop | Callista | 50 g | 3 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g | Boil | 60 min |