

# (NEIPA) Calypso™ (USA) 12,2 % (13.02.2025 r.) Hazy IPA New England India Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (16.1%)	80 %	5
Grain	Pszeniczny	1.6 kg (25.8%)	85 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.6 kg (58.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	20 min	10.1 %
Boil	Calypso (USA)	30 g	20 min	12.2 %
Boil	Calypso (USA)	10 g	10 min	12.2 %
Whirlpool	Calypso (USA)	10 g	10 min	12.2 %
Dry Hop	Calypso (USA)	50 g	4 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Fermentis