

# Calypso White Session IPA

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3**
- Style **White 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilszeński	3 kg (66.7%)	80 %	3
Adjunct	Pszenica niesłodowana	0.5 kg (11.1%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (11.1%)	60 %	3
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	5 g	60 min	13 %
Aroma (end of boil)	Calypso	15 g	5 min	13 %
Whirlpool	Calypso	50 g	10 min	13 %
Dry Hop	Calyps	100 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Slant	200 ml	Fermentum Mobile