

# Conan Session IPA Calypso Azacca

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.3 kg (68.7%)	81 %	6
Grain	Weyermann - Rye Malt	0.3 kg (9%)	85 %	7
Grain	simpsons - malted oats	0.3 kg (9%)	74 %	3
Grain	Viking Pilsner malt	0.3 kg (9%)	82 %	4
Sugar	glukoza	0.15 kg (4.5%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Calypso	25 g	15 min	14.9 %
Whirlpool	Azacca	25 g	15 min	14.3 %
Dry Hop	Calypso	35 g	3 day(s)	14.9 %
Dry Hop	Azacca	35 g	3 day(s)	14.3 %
Dry Hop	Chinook	30 g	3 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	100 ml	Yeast Bay