

# 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