

KALIBER 44

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM **9.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Strzegom Wiedeński	2.5 kg (31.3%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (6.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	7.8 %
Boil	Cascade	25 g	60 min	5.8 %
Boil	Amarillo	25 g	15 min	7.8 %
Boil	Cascade	25 g	15 min	5.8 %
Boil	Amarillo	25 g	5 min	7.8 %
Boil	Cascade	25 g	5 min	5.8 %
Dry Hop	Amarillo	25 g	3 day(s)	7.8 %
Dry Hop	Cascade	25 g	3 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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