

Cold IPA Talus Strata Nelson

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.9 kg (86%)	80 %	3
Grain	Rice, Flaked	0.8 kg (14%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	10.7 %
Aroma (end of boil)	Nelson Sauvín	30 g	5 min	10.7 %
Dry Hop	talus MX	100 g	3 day(s)	7.4 %
Dry Hop	Strata MX	100 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	150 ml	White Labs

Notes

- Woda RO kran 2:1

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

zacieranie 21,2L 2ml kwas mlekowy, 2gr gips piwowarski
wysładzanie 7.9L 2,5 ml kwas mlekowy
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