

# Talus SH IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **3.9**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (80%)	82 %	4
Grain	Płatki owsiane	1 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	8 g	30 min	65 %
Dry Hop	Talus CP	200 g	3 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Sweet Release	Ale	Dry	11 g	---

## Notes

- Woda RO:Kran 2:1  
zacieranie 20L -> 2.5 ml kwas mlekowy  
wysładzanie 7L -> 1.5 ml kwas mlekowy  
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