Neipa Talus

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **---**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **100 C**, Time **0 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Keep mash **0 min** at **100C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(47.1%)*	80 %	7
Grain	Strzegom Pilzneński	1 kg *(11.8%)*	80 %	4
Grain	Pszeniczny	1.5 kg *(17.6%)*	85 %	4
Grain	Płatki pszeniczne	1.5 kg *(17.6%)*	60 %	3
Grain	Płatki owsiane	0.5 kg *(5.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	talus	65 g	0 min	8.2 %
Dry Hop	talus	70 g	18 day(s)	8.2 %
Dry Hop	talus	80 g	7 day(s)	8.2 %
Dry Hop	talus	40 g	5 day(s)	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM55 Zielone Wzgórze	Ale	Liquid	92 ml	Fermentum Mobile