

# Cold IPA Amarillo Simcoe Talus

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **3.8**
- 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 **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- 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®<br>2,5-4,5 EBC<br>Weyermann | 5 kg (87.7%)  | 80 %  | 3   |
| Grain | Rice, Flaked                              | 0.4 kg (7%)   | 70 %  | 2   |
| Grain | Weyermann -<br>Carapils                   | 0.3 kg (5.3%) | 78 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Simcoe CP   | 30 g   | 60 min   | 12.8 %     |
| Aroma (end of boil) | Simcoe CP   | 20 g   | 5 min    | 12.8 %     |
| Dry Hop             | talus MX    | 100 g  | 3 day(s) | 7.4 %      |
| Dry Hop             | Amarillo MX | 100 g  | 3 day(s) | 7.9 %      |

## Yeasts

| Name                                        | Type  | Form  | Amount | Laboratory |
|---------------------------------------------|-------|-------|--------|------------|
| WLP802 - Czech<br>Budejovice Lager<br>Yeast | Lager | Slant | 150 ml | White Labs |

## Notes

- Woda RO:kran 1:1

Zacieranie: 22L 2 ml kwas mlekowy, 2gr gips

Wysładzanie: 8L kwas mlekowy 2.5 ml

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