

# 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® 2,5-4,5 EBC Weyermann	5 kg (87.7%)	80 %	3
Grain	Rice, Flaked	0.4 kg (7%)	70 %	2
Grain	Weyermann - 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 Budejovice Lager Yeast	Lager	Slant	150 ml	White Labs

## Notes

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

- Woda RO:kran 1:1

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

Wysładzanie: 8L kwas mlekowy 2.5 ml

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