

# Talus IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Strzegom Pilzneński	4 kg (57.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	15 g	55 min	13 %
Boil	Talus	30 g	10 min	13 %
Boil	Talus	10 g	10 min	10 %
Boil	Talus	70 g	5 min	12.9 %
Dry Hop	Talus	38 g	7 day(s)	12.9 %
Dry Hop	Talus	40 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	11 g	---