

# IPA Talus / Galaxy

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (93.2%)	85 %	7
Grain	Platki owsiane	0.4 kg (6.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	40 min	12.5 %
Whirlpool	Talus	40 g	10 min	8 %
Whirlpool	Galaxy	40 g	---	17.5 %
Dry Hop	Talus	60 g	---	8 %
Dry Hop	Galaxy	60 g	---	17.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	---