

# Izabella Talus

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **42**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.5 kg (72.2%)	80 %	4
Grain	Pszeniczny	1.5 kg (16.7%)	85 %	4
Grain	Płatki owsiane	1 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	40 min	6 %
Boil	Talus USA	10 g	40 min	8.2 %
Boil	Izabella	40 g	20 min	6 %
Boil	Talus USA	40 g	20 min	8.2 %
Aroma (end of boil)	talus USA	50 g	5 min	8.2 %
Dry Hop	Izabella	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP077 Tropicale Yeast Blend	Ale	Slant	70 ml	---