

# TALUS RICE IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (70.4%)	81 %	4
Grain	Rice, Flaked	1.2 kg (16.9%)	70 %	2
Grain	Słód owsiany Fawcett	0.5 kg (7%)	61 %	5
Grain	Pszeniczny	0.4 kg (5.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	50 g	60 min	9.3 %
Boil	Talus	100 g	2 min	9.3 %
Whirlpool	Talus	100 g	0 min	9.3 %
20 min 75 C				
Whirlpool	Cryo Talus	25 g	0 min	12.4 %
20 min 75 C				
Dry Hop	Talus	50 g	2 day(s)	9.3 %
Dry Hop	Cryo Talus	50 g	2 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Water Agent	Witamina C	4 g	Bottling	---