

# Talus Rye Choco American Porter

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **35.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.66 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	85 %	5
Grain	Weyermann - Chocolate Rye	1 kg (16.7%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	30 g	30 min	7.5 %
Whirlpool	Talus	85 g	60 min	7.5 %
Dry Hop	Talus	85 g	2 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- whirlpool 75C 1h  
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