

# Neipa Talus

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU ---
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **100 C**, Time **0 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Keep mash **0 min** at **100C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (47.1%)   | 80 %  | 7   |
| Grain | Strzegom Pilzneński    | 1 kg (11.8%)   | 80 %  | 4   |
| Grain | Pszeniczny             | 1.5 kg (17.6%) | 85 %  | 4   |
| Grain | Płatki pszeniczne      | 1.5 kg (17.6%) | 60 %  | 3   |
| Grain | Płatki owsiane         | 0.5 kg (5.9%)  | 60 %  | 3   |

## Hops

| Use for             | Name  | Amount | Time      | Alpha acid |
|---------------------|-------|--------|-----------|------------|
| Aroma (end of boil) | talus | 65 g   | 0 min     | 8.2 %      |
| Dry Hop             | talus | 70 g   | 18 day(s) | 8.2 %      |
| Dry Hop             | talus | 80 g   | 7 day(s)  | 8.2 %      |
| Dry Hop             | talus | 40 g   | 5 day(s)  | 8.2 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |        |       |                  |
|-------------------------|-----|--------|-------|------------------|
| FM55 Zielone<br>Wzgórze | Ale | Liquid | 92 ml | Fermentum Mobile |
|-------------------------|-----|--------|-------|------------------|