

Cold IPA Talus Strata Nelson

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4.9 kg (86%) | 80 % | 3 |
| Grain | Rice, Flaked | 0.8 kg (14%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 30 g | 60 min | 10.7 % |
| Aroma (end of boil) | Nelson Sauvín | 30 g | 5 min | 10.7 % |
| Dry Hop | talus MX | 100 g | 3 day(s) | 7.4 % |
| Dry Hop | Strata MX | 100 g | 3 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 150 ml | White Labs |

Notes

- Woda RO kran 2:1

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

zacieranie 21,2L 2ml kwas mlekowy, 2gr gips piwowarski
wysładzanie 7.9L 2,5 ml kwas mlekowy
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