

Talipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **4.3**
- Style **White 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	27 g	5 min	7 %
Boil	Mosaic	38 g	10 min	10 %
Boil	Amarillo	19 g	20 min	9.5 %
Boil	Citra	30 g	15 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Amarillo	19 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	110 g	Bottling	---