

# Talus IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (80%)	80 %	7
Grain	Pilzneński	0.7 kg (18.7%)	81 %	4
Grain	Brown Malt (British Chocolate)	0.05 kg (1.3%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro Mosaic	5 g	60 min	10 %
Boil	Sabro Mosaic	15 g	30 min	10 %
Aroma (end of boil)	Talus	10 g	5 min	8 %
Whirlpool	Talus	10 g	20 min	8 %
Dry Hop	Talus	30 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LaBrew Verdant IPA	Ale	Dry	11 g	Lallemand