

## #27 Talus NEIPA V8

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **46**
- SRM **5.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **38.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **29.7 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise    | 5 kg (55.6%)   | 80 %  | 4   |
| Grain | Simpsons - Oat Malt          | 2.5 kg (27.8%) | 80 %  | 3   |
| Grain | Simpsons - Golden Naked Oats | 1 kg (11.1%)   | 73 %  | 18  |
| Grain | Oats, Flaked                 | 0.5 kg (5.6%)  | 80 %  | 2   |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Whirlpool | Talus | 227 g  | 25 min   | 8 %        |
| Dry Hop   | Citra | 57 g   | 9 day(s) | 13.4 %     |
| Dry Hop   | Citra | 57 g   | 4 day(s) | 13.4 %     |
| Dry Hop   | Talus | 113 g  | 4 day(s) | 8 %        |

### Yeasts

| Name                                              | Type | Form   | Amount | Laboratory  |
|---------------------------------------------------|------|--------|--------|-------------|
| Omega Yeast<br>OYL-052 DIPA Ale                   | Ale  | Liquid | 250 ml | Omega Yeast |
| 3L starter. Drożdże 2 miesiące od daty produkcji. |      |        |        |             |

## Extras

| Type  | Name               | Amount | Use for   | Time     |
|-------|--------------------|--------|-----------|----------|
| Other | Łuska ryżowa       | 300 g  | Mash      | 30 min   |
| Other | Maltodekstryna     | 250 g  | Boil      | 60 min   |
| Other | Kwas L-askrobinowy | 6 g    | Secondary | 3 day(s) |

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=490LT0B>  
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