

Talus Rye Choco American Porter

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **35.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.66 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 85 % | 5 |
| Grain | Weyermann - Chocolate Rye | 1 kg (16.7%) | 80 % | 700 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Talus | 30 g | 30 min | 7.5 % |
| Whirlpool | Talus | 85 g | 60 min | 7.5 % |
| Dry Hop | Talus | 85 g | 2 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- whirlpool 75C 1h
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