

# Talus

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **9.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150
Grain	Brown Malt (British Chocolate)	0.2 kg (3.3%)	70 %	128
Grain	orkiszowy	0.6 kg (10%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7.8 %
Boil	Lublin (Lubelski)	50 g	5 min	4.3 %
Dry Hop	talus	100 g	3 day(s)	7.8 %