

# 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 %      |