

# Tabescerent

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- Gravity **15.7 BLG**
- ABV ---
- IBU ---
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (82.6%)	85 %	7
Grain	Weyermann - Light Munich Malt	0.45 kg (8.3%)	82 %	14
Grain	Weyermann - Carared	0.3 kg (5.5%)	75 %	45
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	15 g	60 min	8.9 %
Mash	Amarillo	15 g	40 min	8.9 %
Mash	Mosaic	10 g	40 min	12.8 %
Mash	Citra	10 g	30 min	13.5 %
Mash	Citra	15 g	15 min	13.5 %
Mash	Mosaic	15 g	10 min	12.8 %
Dry Hop	Mosaic	40 g	6 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile