

# Tatopiwo

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **8.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (88.9%)	81 %	4
Grain	Special B Malt	0.25 kg (3.7%)	65.2 %	315
Sugar	Candi Sugar, Clear	0.5 kg (7.4%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	40 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Safale S-04	Ale	Slant	100 ml	Safale