

# Tatowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **89**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 5.5 kg (84.6%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (15.4%)   | 78 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | mosaic     | 50 g   | 60 min   | 12 %       |
| Boil      | mosaic     | 50 g   | 20 min   | 12 %       |
| Boil      | centennial | 30 g   | 20 min   | 8.5 %      |
| Whirlpool | mosaic     | 20 g   | 0 min    | 12 %       |
| Whirlpool | centennial | 20 g   | 0 min    | 8.5 %      |
| Dry Hop   | mosaic     | 30 g   | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safale us-05 | Ale  | Dry  | 9.58 g | ---        |