

# Tatowe

- 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	---