

Hazy classic Tatarzy

- Gravity **15.4 BLG**
- ABV ---
- IBU **24**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.5 kg (64.3%) | 82 % | 15 |
| Grain | Płatki pszeniczne | 1 kg (14.3%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| First Wort | lunga | 10 g | 70 min | 11 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Whirlpool | Enigma (AUS) | 25 g | 5 min | 17.2 % |
| Whirlpool | Citra | 25 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Enigma (AUS) K | 50 g | 5 day(s) | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|----------|
| Fining | NaCl | 4 g | Mash | 70 min |
| Other | Witamina C | 3 g | Secondary | 5 day(s) |
| Fining | Whirfloc 1/4 tabletki | 1 g | Boil | 0 min |