

# Tadek

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (50%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 1 kg (20%)   | 81 %  | 6   |
| Grain | Strzegom Wiedeński  | 1.5 kg (30%) | 79 %  | 10  |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 15 g   | 30 min   | 17.2 %     |
| Aroma (end of boil) | Enigma (AUS) | 10 g   | 5 min    | 17.2 %     |
| Aroma (end of boil) | cashmere     | 10 g   | 5 min    | 7.3 %      |
| Whirlpool           | athanum      | 20 g   | 0 min    | 4 %        |
| Dry Hop             | Citra        | 20 g   | 5 day(s) | 12 %       |
| Dry Hop             | anthanum     | 10 g   | 5 day(s) | 4 %        |
| Dry Hop             | cashmere     | 20 g   | 5 day(s) | 7.3 %      |