

# 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 %