

Cichej babo

- Gravity **13.1 BLG**
- ABV ---
- IBU **60**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **5 min** at **74C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.05 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 60 min | 10.5 % |
| Boil | Centennial | 15 g | 30 min | 10.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |