

# Babie Lato

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.4%)	80 %	5
Grain	Strzegom Pilzneński	1.8 kg (28.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3
Grain	Caramunich® typ I	0.01 kg (0.2%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	mosaic	20 g	30 min	12 %
Aroma (end of boil)	Azacca	25 g	3 min	14 %
Dry Hop	Azacca	25 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis