

# Cichej babo

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- 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