

# 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     |