

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 |