

# Badylipa

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- Gravity **14.3 BLG**
- ABV ---
- IBU **42**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (82.4%)	80 %	4
Grain	Płatki owsiane	0.3 kg (8.8%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	15 min	12 %
Whirlpool	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Centennial	15 g	15 min	10.5 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %
Dry Hop	Centennial	10 g	2 day(s)	10.5 %
Dry Hop	Citra	10 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	Safale