

# Badylipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- 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     |