

Badylipa

- 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 |