

# Lady Liberty Session IPA - podstawowa

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- Gravity **13.1 BLG**
- ABV ---
- IBU **53**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss --- %
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (87%)	85 %	7
Grain	Monachijski	0.25 kg (8.7%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.125 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15.65 g	15 min	12.8 %
Boil	Citra	15.65 g	15 min	12.8 %
Whirlpool	Citra	13.04 g	15 min	12.8 %
Whirlpool	Mosaic	13.04 g	15 min	12.8 %