

# Lady Liberty Session IPA - podstawowa

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **6.4**
- 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 **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (76.3%)	85 %	7
Grain	Monachijski	0.25 kg (7.6%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.125 kg (3.8%)	75 %	30
Grain	Pilzneński	0.4 kg (12.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	15 min	12.8 %
Boil	Citra	15 g	15 min	13.2 %
Whirlpool	Citra	15 g	15 min	13.2 %
Whirlpool	Mosaic	15 g	15 min	12.8 %