

Lady Liberty Only Citra

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (88.9%) | 80 % | 4 |
| Grain | Monachijski | 0.25 kg (7.4%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.125 kg (3.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 15 min | 13 % |
| Whirlpool | Citra | 25 g | 15 min | 13 % |
| Boil | lunga | 5 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |