Lady Liberty Session IPA - podstawowa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **5.9**
- 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 **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 **8.7 liter(s)** of **76C** water or to achieve **15.2 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	Płatki pszeniczne	0.4 kg *(12.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	15 min	5.2 %
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Whirlpool	Zula	15 g	15 min	5.2 %
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Boil	Centennial	13 g	60 min	9.9 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.