

Lady Liberty

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **52**
- SRM **10.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------------|-----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (88.9%) | 82 % | 35 |
| Dry Extract | Ekstrakt słodowy jasny | 0.2 kg (5.2%) | 99 % | 20 |
| Grain | Weyermann - Carared lepiej Caraamber | 0.225 kg (5.9%) | 60 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 30 min | 8.9 % |
| Boil | Amarillo | 8 g | 15 min | 8.2 % |
| Boil | Centennial | 10 g | 15 min | 8.9 % |
| Boil | Cascade | 40 g | 15 min | 8.7 % |
| Whirlpool | Cascade | 60 g | 15 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- Na start do 12L 1.3 kg pale ale + 0.2 kg suchego.
Steeping ziarna w 71* przez 30 min.
Chmilenie.
Whirlpool w temp. 90*C ?, dodać chmiel potem resztę ekstraktu (2.1kg pale ale).
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