

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 % |