

# Lady Liberty Only Citra

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- 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