

# 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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