

## Loral Session IPA

- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount        | Yield  | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 4 kg (79.2%)  | 79 %   | 6   |
| Grain | Pszeniczny        | 0.5 kg (9.9%) | 85 %   | 4   |
| Grain | Oats, Flaked      | 0.5 kg (9.9%) | 80 %   | 2   |
| Grain | Acid Malt         | 0.05 kg (1%)  | 58.7 % | 6   |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Loral | 5 g    | 60 min   | 11 %       |
| Boil      | Loral | 45 g   | 20 min   | 11 %       |
| Boil      | Loral | 40 g   | 0 min    | 11 %       |
| Whirlpool | Loral | 40 g   | 20 min   | 11 %       |
| Dry Hop   | Loral | 70 g   | 5 day(s) | 11 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |      |     |      |        |
|-------------|------|-----|------|--------|
| Water Agent | Gips | 4 g | Mash | 60 min |
|-------------|------|-----|------|--------|