

# Loral Sabro Session IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pale Ale	1.1 kg (37.9%)	80 %	8
Grain	Viking Pilsner malt	1.1 kg (37.9%)	82 %	4
Grain	Płatki owsiane	0.4 kg (13.8%)	85 %	3
Grain	płatki pszeniczne	0.3 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	loral	40 g	0 min	11 %
Whirlpool	sabro	25 g	0 min	15 %
Dry Hop	loral	60 g	3 day(s)	11 %
Dry Hop	sabro	25 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hazy daze	Ale	Slant	200 ml	---