

# 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 | ---        |