

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
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Water Agent	Gips	4 g	Mash	60 min
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