

# lunga Session Single Hop India Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **105**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński        | 5 kg (88.7%)   | 80 %  | 4   |
| Grain   | Strzegom Monachijski typ I | 0.3 kg (5.3%)  | 79 %  | 16  |
| Grain   | Płatki pszeniczne          | 0.3 kg (5.3%)  | 85 %  | 3   |
| Adjunct | Gips piwowarski            | 0.04 kg (0.7%) | --- % | --- |

## Hops

| Use for    | Name  | Amount | Time     | Alpha acid |
|------------|-------|--------|----------|------------|
| First Wort | lunga | 10 g   | 60 min   | 11 %       |
| Boil       | lunga | 40 g   | 60 min   | 11 %       |
| Boil       | lunga | 15 g   | 30 min   | 11 %       |
| Boil       | lunga | 15 g   | 20 min   | 11 %       |
| Boil       | lunga | 15 g   | 15 min   | 11 %       |
| Boil       | lunga | 15 g   | 10 min   | 11 %       |
| Boil       | lunga | 40 g   | 5 min    | 11 %       |
| Whirlpool  | lunga | 10 g   | 45 min   | 11 %       |
| Dry Hop    | lunga | 90 g   | 4 day(s) | 11 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g   | Boil    | 10 min |