

New England Single Hop lunga IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **41**
- SRM **3.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

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

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Pszeniczny	2.5 kg (43.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (6.9%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (6.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8 %
Boil	lunga	20 g	30 min	5.5 %
Aroma (end of boil)	lunga	30 g	0 min	5.5 %
Whirlpool	lunga	25 g	20 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	300 ml	Mangrove Jack's