

lunga ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	lunga	20 g	5 min	11 %
Whirlpool	lunga	150 g	0 min	11 %

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	10 min