

lunga Single Hop IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **90 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (86.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.45 kg (7.8%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.35 kg (6%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| First Wort | lunga | 25 g | 60 min | 12.9 % |
| Boil | lunga | 25 g | 15 min | 12.9 % |
| Boil | lunga | 25 g | 5 min | 12.9 % |
| Aroma (end of boil) | lunga | 25 g | 0 min | 12.9 % |
| Dry Hop | lunga | 50 g | 7 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |