

# 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