

# lunga Single Hop Pale Ale

- Gravity **10.5 BLG**
- ABV ---
- IBU **47**
- SRM **5.3**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (84.2%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (10.5%)	81 %	6
Grain	Strzegom Karmel 30	0.25 kg (5.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11.6 %
Boil	lunga	45 g	15 min	11.6 %
Boil	lunga	45 g	5 min	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis