

## lunga single hop

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- Gravity **17.3 BLG**
- ABV ---
- IBU **97**
- SRM **7.3**
- Style **Imperial IPA**

### 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale         | 5 kg (76.9%)  | 79 %  | 6   |
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (7.7%) | 85 %  | 7   |
| Grain | Weyermann - Carared       | 0.5 kg (7.7%) | 75 %  | 45  |
| Grain | Weyermann - Carapils      | 0.5 kg (7.7%) | 78 %  | 4   |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | lunga | 30 g   | 60 min   | 12.9 %     |
| Boil    | lunga | 30 g   | 40 min   | 12.9 %     |
| Boil    | lunga | 30 g   | 20 min   | 12.9 %     |
| Dry Hop | lunga | 90 g   | 7 day(s) | 12.9 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |