

# lunga IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **48**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **2 %**
- Size with trub loss **34.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **41.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4.17 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **41.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód monachijski typ I Viking Malt 15 EBC	6 kg (100%)	78 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	40 g	90 min	10.5 %
Aroma (end of boil)	lunga	20 g	10 min	10.5 %
Whirlpool	lunga	20 g	30 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis