

# lunga single hop

- 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