

# lunga Magnat Earl Grey

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69.4%)	79 %	6
Grain	Pszeniczny	1.5 kg (20.8%)	85 %	4
Grain	Płatki orkiszowe	0.7 kg (9.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	70 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %
Boil	lunga	20 g	1 min	11 %
Dry Hop	Magnat	100 g	7 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Earl Grey	120 g	Secondary	3 day(s)